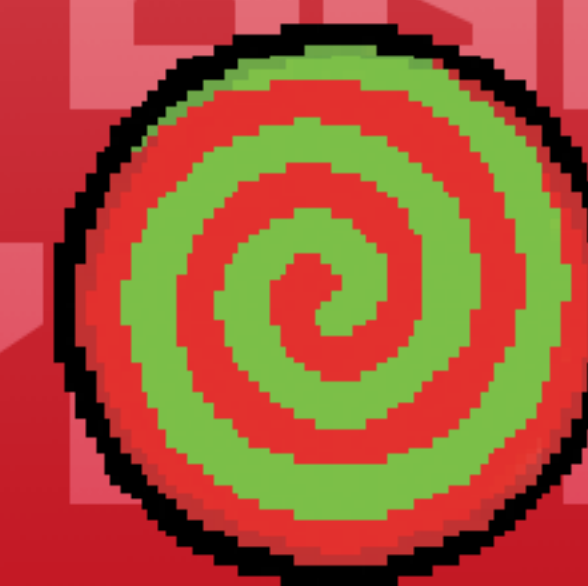


JANE AND CONDY'S **BOMBASTIC** BAKING BOOK^2

volume 2 of a homestuck
recipe book fanzine



volume 2 of the homestuck
recipe book fanzine is here,
with all new food, drinks,
and featured characters!



you will enjoy perusing this
new volume.

you will.



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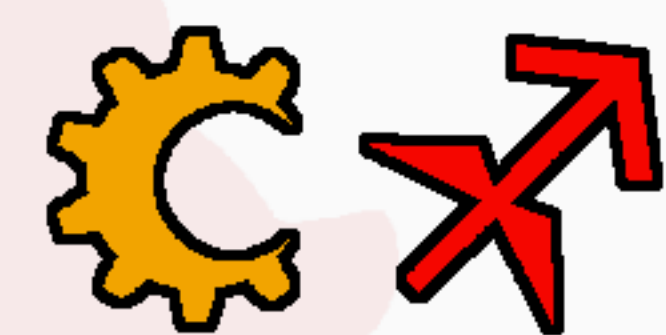


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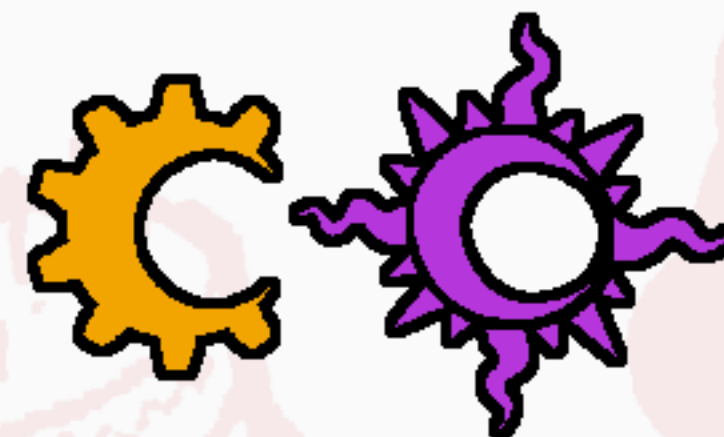


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Blank Crockercorp™ Recipe Cards



Credits



Special Thanks

Measurement Chart

Measurement Chart

ABBREVIATIONS

tsp = teaspoons
Tbs = tablespoons
c = cup
oz = ounces (this is a weight measure)
fl oz = fluid ounces
pt = pint
qt = quart
gal = gallon
ml = milliliter

Dry Measurements

1 cup = 16 tablespoons = 48 teaspoons
 $\frac{3}{4}$ cup = 12 tablespoons = 36 teaspoons
 $\frac{1}{2}$ cup = 8 tablespoons = 24 teaspoons
 $\frac{1}{4}$ cup = 4 tablespoons = 12 teaspoons
 $\frac{1}{8}$ cup = 2 tablespoons = 6 teaspoons
1 tablespoon = 3 teaspoons

Liquid Measurements

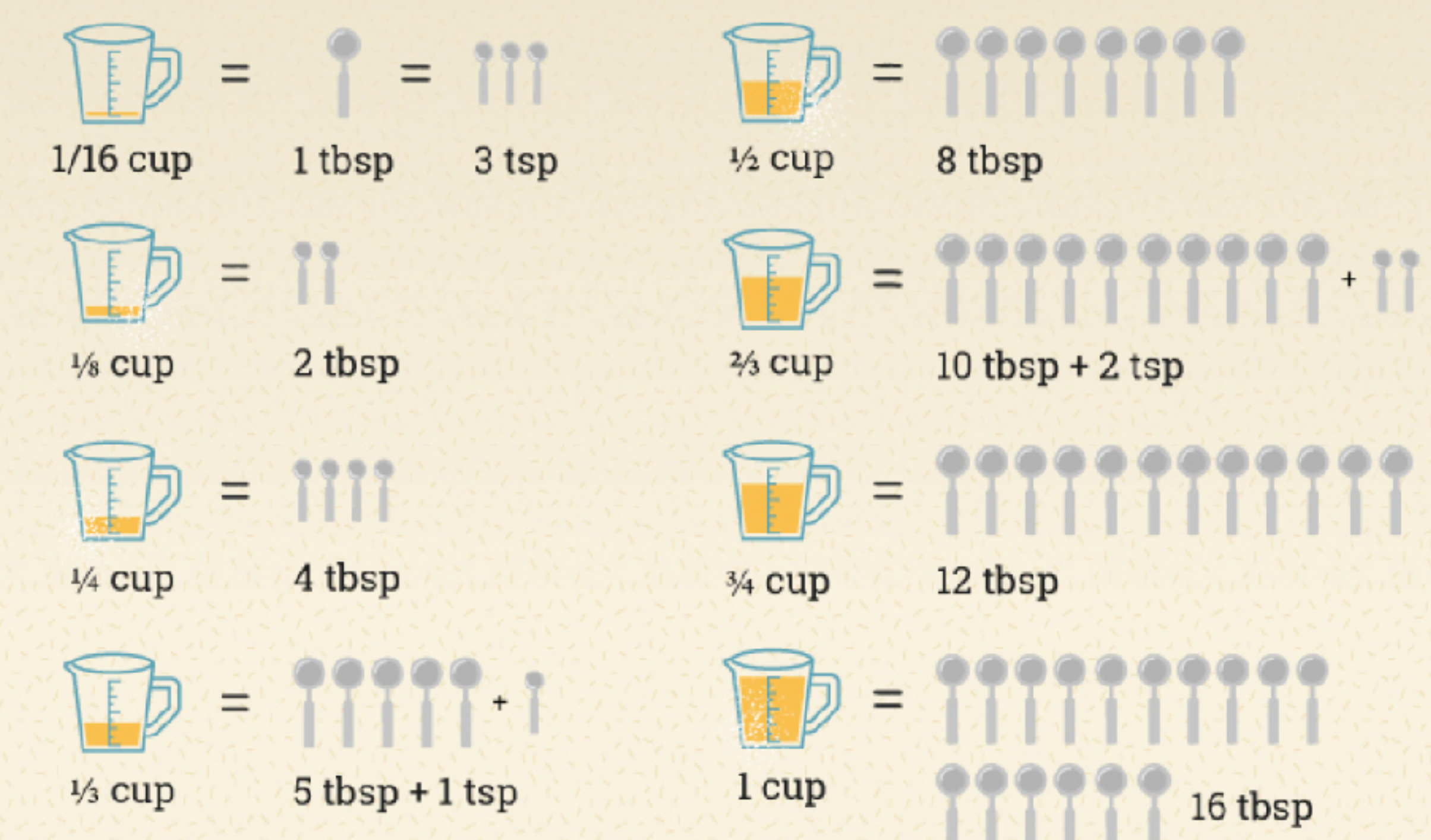
1 cup = 8 fluid ounces = $\frac{1}{2}$ pint = $\frac{1}{4}$ quart
2 cups = 16 fluid ounces = 1 pint = $\frac{1}{2}$ quart
4 cups = 32 fluid ounces = 2 pints = 1 quart = $\frac{1}{4}$ gallon
8 cups = 64 fluid ounces = 4 pints = 2 quarts = $\frac{1}{2}$ gallon
16 cups = 128 fluid ounces = 8 pints = 4 quarts = 1 gallon

US TO METRIC CONVERSION

1 teaspoon = 5 mL
1 tablespoon = 15 mL
1 ounce = 30 mL
 $\frac{1}{4}$ cup = 59 mL
 $\frac{1}{3}$ cup = 79 mL
 $\frac{1}{2}$ cup = 119 mL
 $\frac{2}{3}$ cup = 158 mL
 $\frac{3}{4}$ cup = 178 mL
1 cup = 237 mL
2 cups/1 pint/16 fl oz = 500 mL
4 cups/2 pints/ 1 qt = 950 mL
4 qrts/1 gallon = 3.8 L
1 oz = 28 grams
 $\frac{1}{2}$ lb./8 oz = 225 grams
1 lb./16 oz = 450 grams

Basic equivalents, when precision is not needed:
1 cup $\approx$ 250 mL 1 pint $\approx$ 500 mL 1 quart $\approx$ 1 L 1 gallon $\approx$ 4 L

DRY INGREDIENT EQUIVALENTS





fucktacular
ramen zhuzh

step 1: discard trash



step 2:
boil 2 cups of
water



dave tip: add the
ramen noodles too
in case that wasnt obvious
dunkass

step 2: add these



step 2: boil it
until its good



poverty-licious



Strider Household Pizza Bagels

Ingredients:

- 1 parmesan(/cheesy, or normal) bagel, sliced in half
- Like. a jar of Marinara pasta sauce, or salsa, or something (red sauce with tomatoes of any kind will do.)
- Shredded cheese of choice
- Lunchmeat, pepperoni, or that similar cubed lunchmeat, literally any meat you have shoved in your fridge behind all the smuppet ass
- A Toaster Oven



Step 1

Collect your ingredients, then set the toaster oven to 450 degrees, the bake or broil setting will do fine. But first of course make sure there are no puppets or weapons inside, as that is a fire hazard.

Even if they deserve to be set on fire.

They do not.



Step 2

Slice your bagel in half (don't use a shitty sword) and lay it on the tray for the toaster oven, the one without holes ideally because of melty things. (if you're fancy, put parchment paper on the tray so it doesn't stick) Spoon a good layer of the marinara sauce on the top of both halves, try to avoid dripping.



Step 3

Sprinkle a good layer of cheese on top of the sauce (Not the tray!) and then rip up your lunch meat (Or just a scoop of the cubed kind) and place them on top of the cheese and sauce. Not too close to the edge or it might fall off.



Step 4

Put the prepped bagel in the middle of the toaster oven for 8-9 minutes, and just eyeball it from there. After then you remove it and let it cool and it's all ready to be eaten.

Don't stick your hand in the toaster oven
It'll hurt man.



BARKING SPIDER

Starring:

Jade Harley

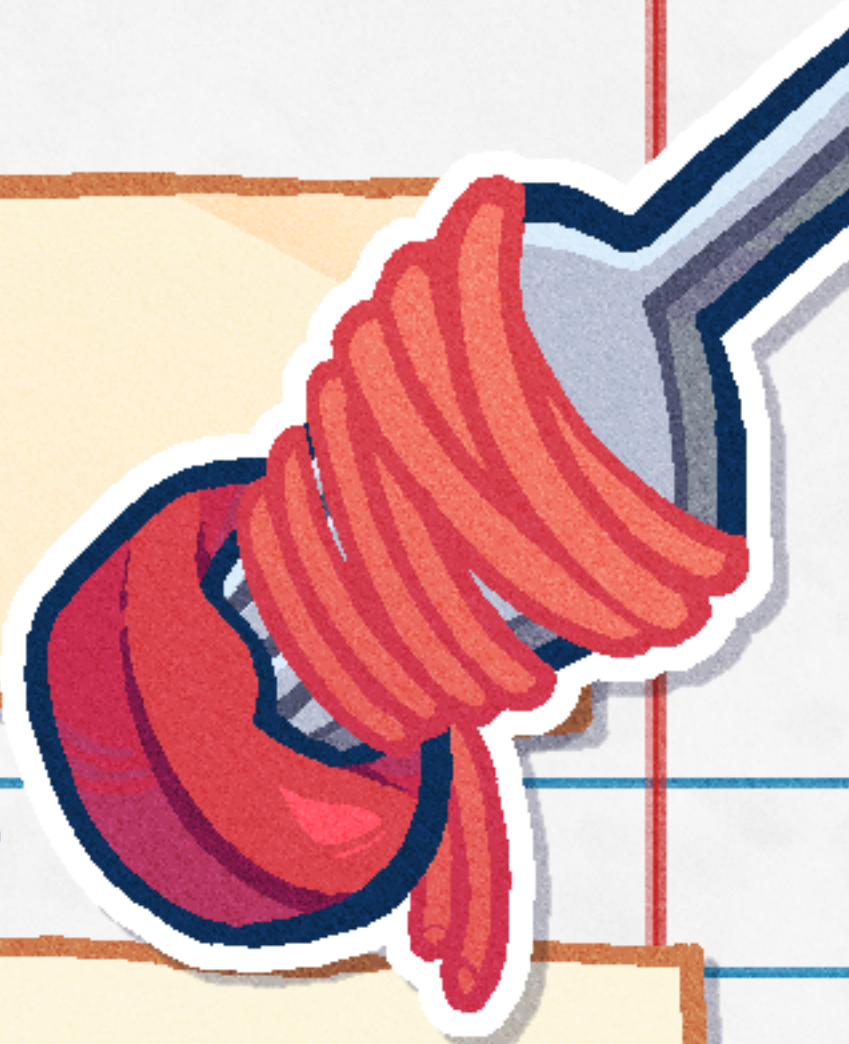
Starring:

Vriska Serket





Serket Sisters SWAGAPINO SPAGHETTI



Sauce Instructions

1. On low heat, add oil to a large pan.
2. Once the oil is hot, sauté your garlic & onions until fragrant.
3. Add your ground pork in with your aromatics then sauté till brown.
4. Season with salt and pepper to taste then add your chosen M.S.G.
5. Finally, add the cut hotdogs and stir for 2-3 minutes or until cooked.
6. Add both tomato sauces as well as the condensed milk.
7. Carefully stir the sauce while making sure to scrape the bottom and sides of the pan.
8. Continue to cook and stir on low heat for 30 minutes.
9. Set the sauce aside and allow to cool to begin preparing the noodles.

Ingredients

- Cooking oil
- 75g minced garlic
- 75g minced red onion
- 1/2kg ground pork
- Salt to taste
- Pepper to taste
- 24g / 3 sachets magic sarap / aromat / any MSG
- 3/4kg hotdog
- 750ml filipino style del monte tomato sauce
- 750ml italian style del monte tomato sauce
- Condensed milk to taste

Cook Time: 45 minutes!

Ingredients

- water
- cooking oil
- salt to taste
- 1kg pasta

Noodles Instructions

1. Heat a pot of water.
2. Add cooking oil to the water.
3. Salt the water until your ancestors tell you to stop.
4. Add the pasta once it boils.
5. Strain the pasta once al dente, let it rest until room temperature.

cook time: 8-12 minutes!

Final Instructions

1. Once everything is ready, thoroughly mix the sauce & noodles together in a large bowl.
2. Add cheese to garnish and enjoy!!!!!!



Harley & Halley's
Halo - Halo
Pet Safe Recipe



Ingredients

Mix-Ins

- 1 tbsp ube halaya
- 1 tbsp corn
- 1 tbsp mango
- 1 tbsp sweetened red mung beans
- 1 tbsp jackfruit strips
- 1 tbsp saba banana
- 1 tbsp macapuno
- 1 tbsp gulaman
- 1 tbsp nata de coco

Ice

- 1 cup shaved ice
- 1/8 cup of evaporated milk

Toppings

- 1 tbsp ube halaya
- 1 tbsp roasted pinipig
- 1 tbsp evaporated milk

this is how me
and halley like
ours!



Instructions

1. in a tall glass / large bowl, spread a tablespoon of ube halaya along the sides of your dish
2. layer your mix-ins in whatever order you'd like then fill your container with ice and lightly drizzle evaporated milk
3. add your toppings, and again drizzle evaporated milk
4. serve immediately to keep the ice from melting, mix and stir together before eating
5. enjoy!!!

Disclaimer

while this recipe is non-toxic to dogs, it should not be considered a regular treat! please feed your pets responsibly!!!

JADE: yes you will ROXY: no i wont JADE: yes you will ROXY: no i wont JADE: yes you will! ROXY: nooooo i wont! JADE: YES YOU WILL! ROXY: NO I WONT!!!! ROXY: damn girl!!! ROXY: how long are we gonna do this JADE: until you complete your assignment ROXY: ok so then never JADE: we are both immortal gods, roxy JADE: we quite literally can sit here for as long as you'd like! JADE: don't forget my threat of disembowelment ROXY: yea yea i remember ROXY: freak ass ROXY: can i just like, practice with somethin else first ROXY: considering i have never conjured anything out of thin air before ROXY: maybe a troll egg thing is too tall of a task to ask me to do first try yknow JADE: fine JADE: if it gets you to complete your assignment JADE: what would you like to conjure instead ROXY: lowkey hungry as freak right now ROXY: wbu JADE: JADE: yes i'm pretty hungry ROXY: okay great ROXY: uhh ROXY: do you eat normal shit or do you only eat dog food or raw meat or somethin weird like that JADE: I EAT NORMAL SHIT! ROXY: alright well ROXY: the chess guys i lived around always had pumpkins to give me so i got prettyyyyyy good at making this bomb ass pumpkin pie ROXY: how about that JADE: sure

ATTN: Jaden & Roxy in...

MISS & PEARING PUMPKIN PIE 12



Now with a matriorb stuffed inside!

ingredients

1 (15-ounce) can pumpkin puree

1 (14-ounce) can eagle brand sweetened condensed Milk

2 large eggs

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/2 teaspoon ground nutmeg

1/2 teaspoon salt

1 (9-inch) unbaked pie crust

1 big chocolate ball (matriorb)

16 pieces of candy corn (horns for said matriorb)

directins

* directions FUCK (im not even drunk why did i)

1. preset the oven to 425 degrees F/220 degrees C (and get the ingredients but like duh)
2. whisk the pumpkin puree eggs (why do i feel like i can make a joke there) cinnamon ginger nutmeg and salt till smooth (use a medium bowl ig)
3. pour that shiz into the crust and put it in the oven (preheated DUHH) for 15 minutes
4. reduce the temp to 350 F/175 C and wait 35-40 minutes (make sure u check if a knife or smthin inserted 1 inch from the crust comes out clean (also let it cool lol))
5. idkkkkkkk... get a chocolate ball stick some candy corn in there and give it to jade and hope she's colorblind or something???????? and like thinks it's the matriorb or something?????



JADE: ... as long as you conjure the matriorb immediately after
ROXY: man im tryna have a moment with you and like share a meal
ROXY: can you give me a break for like one second
JADE: i'm not here to break bread and enjoy myself, roxy
JADE: i'm here to complete a task
JADE: and my task is making sure that you complete your task
ROXY: fine here



JANE'S SURVIVAL GUIDE TO BRUNCH*



Dirky~Martini

- ~Vodka
- ~Blue Cheese
- ~Olive's & Juice
- ~Olive Oil
- ~Salt & Pepper



Rum-ble in the Pumpkin-Patch

- ~Rum
- ~Pumpkin Syrup &/or Pumpkin pie filling
- ~Apple Cider
- ~Maple Syrup



Liquor? I hardly know her!

- ~Vodka
- ~Cranberry juice
- ~Pineapple juice
- ~Orange juice & Slices



@dubiouslyCanon

Rumble in the Pumpkin Patch

*is Not responsible 4 your death
(or food poisoning)



18+

ROXY'S SURVIVAL GUIDE TO PUNCH*



~~Pinky Martini~~

- ~ ~~Vodka~~
- ~ Blue Che.
- ~ Olive's & C.
- ~ Olive Oil
- ~ Salt & Pepp

This just looks gross!

Roxy's Non-alc drink
• Stanley Cup x1
• Water
• Skirbunest
↑ SHAKE WELL!

Rum-ble in the Pumpkin-Patch

- ~ ~~Rum~~
- ~ Pumpkin Syrup &/or Pumpkin pie filling
- ~ Apple Cider
- ~ Maple Syrup



non-alc

~~Juice here?~~
~~Liquor?~~ I hardly know her!

- ~ ~~Vodka~~
- ~ Cranberry juice
- ~ Pineapple juice
- ~ Orange juice & Slices





● Breakfast
● Snack

● Side
● Entree

● Drink
✕ Dessert

Prep Time: 20 mins

Cook Time: 8 mins

Serves: 32 (or 1 if you're really hungry hoo hoo!)

Red Velvet Cookies

Source: Betty Crocker

Ingredients

1. 1 box red velvet cake mix

2. 1/3 cup shortening

3. 1/3 cup butter, softened

4. 1/2 teaspoon vanilla

5. 1 egg

6. Crockercorp™ cream cheese frosting

You'll also need cookie cutters by the way!

Instructions

1. Preheat oven to 375°

2. In a large bowl, thoroughly mix about half the cake mix, shortening, butter, vanilla, and egg w/a spoon. Then add the rest of the cake mix.

3. Divide dough in half. Roll until 1/4 inch thick, & cut with cookie cutters. Place 1 inch apart on ungreased baking sheets.

4. Bake 6 to 8 minutes or until just set.

5. Let cool for 30 minutes on the rack!

6. Decorate with frosting.

Obey. Submit. Consume.

Remember!!

- More testing on recipes would be nice!
- Buy more Crockercorp cake mix

✕ Breakfast
● Snack

● Side
● Entree

● Drink
● Dessert

Prep Time: ~5 mins

Cook Time: 20 mins for all?

Serves: It depends... this makes about 14 pancakes though! :B

Lemon Berry Pancakes

Source: Betty Crocker

Ingredients

1. 1 cup pancake mix

2. 1 cup lemon cake mix

3. 1 cup milk

4. 2 tablespoons vegetable oil

5. 1 teaspoon vanilla extract

6. 2 eggs

7. Wild blueberries (measure with your heart)

For glaze:

For decoration:

1 cup powdered sugar

Berries

2 to 3 tablespoons

Lemon curd

lemon juice

Whipped cream

Instructions

1. Whisk pancake ingredients together until blended.

2. Stir blueberries into the batter.

3. Heat up stove.

4. Cook pancakes, using butter to ensure they don't stick.

5. Make glaze by mixing powdered sugar & lemon juice until it reaches drizzling consistency.

6. Serve pancakes in stacks and decorate with suggested decorations & glaze!

Obey. Submit. Consume.

Betty Crocker™'s Recipe Cards

● Breakfast
✕ Snack

● Side
● Entree

● Drink
● Dessert

Prep Time: 15 mins

Cook Time: None!

Serves: 9

Strawberry Puppy Chow

Source: Desserts on a Dime

Ingredients

1. 16 oz white chocolate (or vanilla) candy coating

2. 3/4 cup strawberry cake mix

3. 1/4 cup powdered sugar

4. Rice Chex

5. M&M candies

6. Pretzels

7. Other mix ins (your choice)

8. 1/2 cup rainbow sprinkles

Should add up to 9 cups

Instructions

1. Place the candy coating in a large mixing bowl, and melt according to package directions.

2. Stir in the chex, M&Ms, pretzels, and other mix-ins until they're coated.

3. Add cake mix, powdered sugar, and sprinkles to a gallon ziploc bag. Shake to combine ingredients.

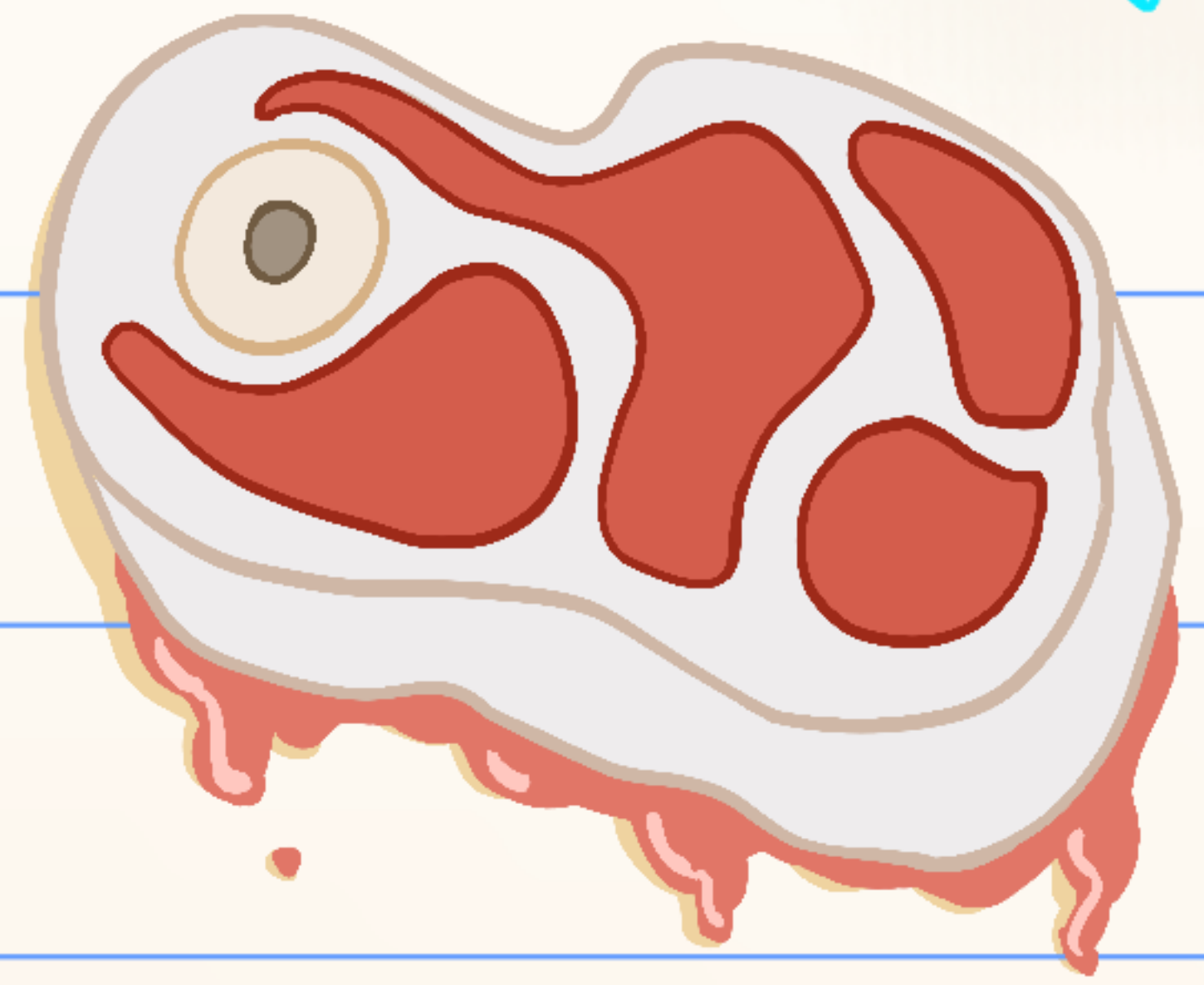
4. Add the mixture from Step 2 and shake again until coated.

5. Pour onto a lined baking sheet to let cool.

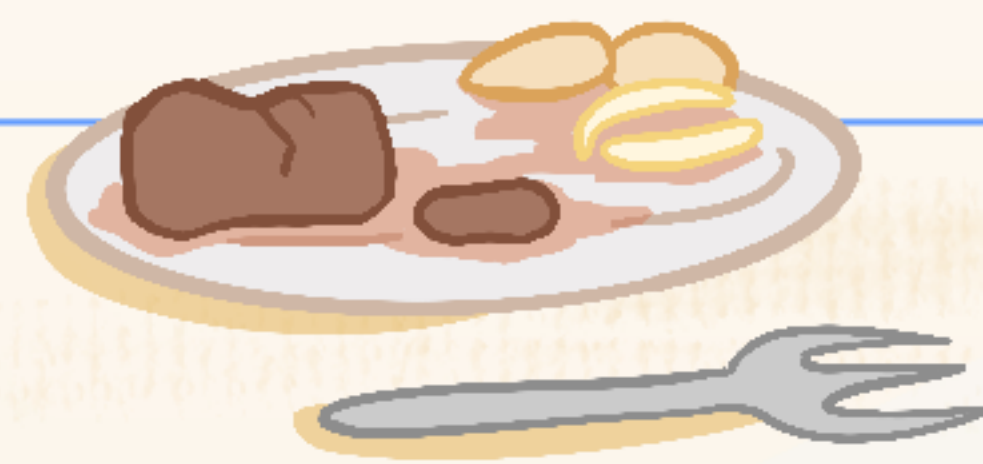
Obey. Submit. Consume.

Betty Crocker™'s Recipe Cards

T4T Mystery Meat



Needs a crockpot!



ingredients!!

one or two meat (chuck roasts)

one cup of onion

or two if you love onions ((like me))

two packs of lipton beefy onion soup mix

two sixteen ounces of a dark carbonated soft drink

(pref coke or pepsi)

any other veggies of choice can be used

first. obtain meat!
two. place in crockpot
three. pour in dry soup mix
four. place in onions + veggies!



five. pour soda in
six. fill up the rest with water until everything is covered



seven. cook on low for eight hours!

eight. serve ♡



LII SEB'S

chocolate marquise!

ingredients

~30 maria cookies
~175g dark chocolate
30g butter
500ml whole milk
75g sugar
2 egg yolks
1 tsp cocoa powder
1 tsp cinnamon powder
1 tsp vanilla essence
1 tbsp cornstarch
1/2 cup cold whole milk

⌚ prep time:
1 hour

i will be going over
the instructions since
(il seb can't speak! :B



1. heat the 500ml of whole milk along with the 75g of sugar in a saucepan and bring to a boil. stir the milk with a whisk to dissolve the sugar.

2. separate the two egg yolks in a large bowl. gradually pour the milk over them, whisking vigorously to prevent the yolks from curdling.

3. return the mixture to the saucepan and cook the cream over low heat, stirring constantly until it thickens slightly for 10 minutes.

4. add a teaspoon of ground cinnamon, the cocoa powder, and the vanilla extract. dissolve a teaspoon of cornstarch in half a glass of milk and slowly stir over low heat until it thickens to the consistency of thick, non-runny cream.

5. melt the 175g of dark chocolate with the 30g of butter in the microwave in 15-second bursts at full power, removing and stirring each time with a spatula.

6. add the melted chocolate to the chocolate cream and mix to finish making the cream that will be put on the cake.

7. prepare a circular, removable mold of approximately 16 cm in diameter with a base of baking paper and line the entire circular wall with a strip of baking paper.

8. start assembling the marquise by making layers, first put a base of maria cookies that is completely covered with the chocolate cream and so on: cookies, cream, cookies, cream, until you reach the edge of the mold.

9. let it rest for 24 hours in the fridge. unmold it and sprinkle cocoa powder on top. feel free to add other things like sprinkles!



NANNA'S LASAGNE AL FORNO

- 450g lean or extra lean ground beef
- or 675g lean or extra lean ground beef for extra meat
- 650 mL jar marinara sauce or passata
- 1tbsp of marinara or Italian seasoning
- 1 ½ tsp dried minced garlic (3 cloves fresh, minced)
- 1 medium yellow or white onion, minced (approx. 1 cup)
- 796mL can diced tomatoes
- 2 tbsps tomato paste
- 1 medium carrot, grated coarsely (approx. ½ cup)
- 375g dry lasagne noodles, whole wheat preferred
- 300g package of frozen chopped spinach
- 500g cottage cheese, 2% m.f.
- 1 egg
- 5 cups grated mozzarella cheese
- 1 ¼ cups grated parmesan cheese, shelf stable is okay

1. Brown ground meat on medium-high in a large saucepan, add seasoning and onion when almost cooked.
2. Add diced tomatoes, tomato paste, grated carrots, stir. Sauté until onions are translucent and carrots are soft.
3. Add marinara or passata, stir. Let simmer on low heat for a minimum of 20 min, 40 min if using passata. Keep lid on, venting slightly, and stirring occasionally.
4. Thaw spinach and squeeze all the water out, discard water.
5. Grate cheeses. In a bowl, beat egg. Add ¾ cup parmesan cheese, cottage cheese and spinach, combine thoroughly.
7. Cook lasagne noodles to al dente according to package.
8. Drain noodles, do not rinse, and let sit in colander.
9. Preheat oven to 350°F.
10. Begin assembly of lasagne in a foil 9.5x11.75x2.5in pan. **Check Nanna's notes for additional options.**
11. Place the pan on a rimmed cookie sheet and put on the middle rack of a preheated 350°F oven. Bake for 50 minutes, or until cheese is well browned. **(Nanna's Notes)**
12. After removing from oven, let sit for at least 20-30 minutes before cutting and serving.

ASSEMBLY

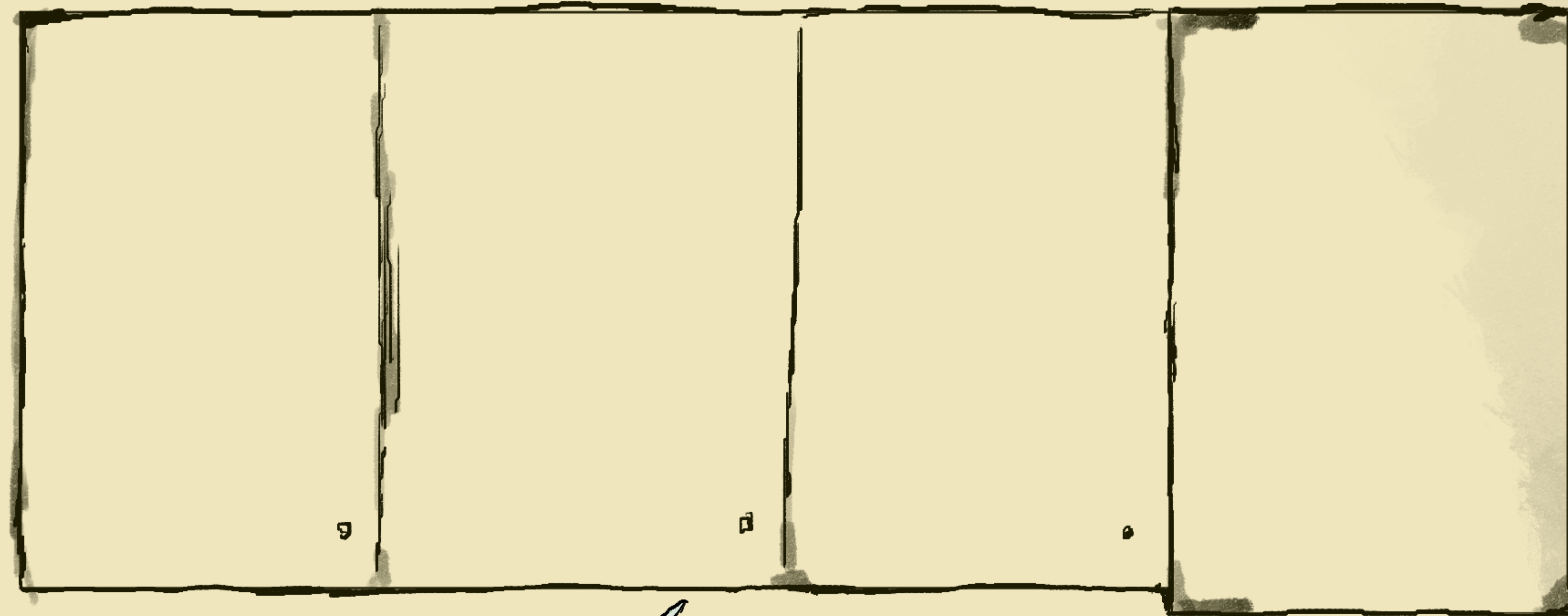
1. Add a thin layer of sauce to the bottom of pan.
2. Top with a single layer of noodles.
3. Add ¾ cup of sauce and sprinkle 1 ½ cups mozzarella.
4. Add a single layer of noodles.
5. Spread all of cottage cheese-spinach mixture evenly over noodles.
6. Add a single layer of noodles.
7. Add 1 ½ cups sauce and sprinkle 1 ½ cups mozzarella.
8. Add a single layer of noodles.
9. Add 1 ½ cup sauce and sprinkle 1 cup mozzarella.
10. Layer all remaining noodles on top, double up is necessary.
11. Add remaining sauce, up to ¾ cup. Tuck in the edges of noodles if they are sticking up.
12. Add 2 cups minimum of mozzarella and ½ cup of parmesan on top. Leave the perimeter bare so steam may escape while baking. Pan will be very full, likely to and over top.



I always add extra seasoning to jarred marinara sauce, but you do not have to. If using whole canned tomatoes, take some kitchen scissors and cut them into smaller chunks in the can. If using fresh spinach, cook well and squeeze out liquid.

If using two pans you may use 8x8x2in or 9x9x2in pans. You may need to tear the noodles into smaller pieces, and the lasagne will be much thinner in square pans. If using a large pan you may use a 9x13x2in (234cubic in) or 9.5x11.75x2.5in (279cubic in). For a 9x13x2in pan layer use less meat in the sauce and use less cheese. I make mine in a 9.5x11.75x2.5in pan, and it is overflowing!

Place the foil pan directly on a rimmed metal cookie sheet to catch any overbubbling. For glass pans, place a metal pan on the lowest rack of the oven beneath the lasagne. Do not place a glass pan directly on a metal pan, it will explode. You can freeze an assembled and unbaked lasagne for up to four months. Wrap it well with plastic wrap. Take the lasagne out the night before, place it in the fridge. The next day, remove the plastic wrap and place the lasagne in a cold oven and then set to preheat to 350°F. Let bake until hot in centre and cheese is golden. Only cover with foil if it's nonstick, otherwise the cheese will come off. Portion leftover cooked lasagne into squares to store. Stored in freezable containers lasagne slices can be stored for up to four months.



candycornCremator

Jade English's Hunters Pie

Prep time: 3h50mins-5h40mins

Cook time: 20mins

ingredients:

- roughly 2 bags the size of 1.5" binders full of deer meat chunks (or your choice of beast)
- 1 & 1/2 - 2 full onions , quartered
- salt & pepper
- 8 potatoes roughly the size of new soap bars or note cards
- roughly 1/4 cup of butter
- 1/4 cup of milk
- garlic salt
- vegetables of choice
- shredded cheese & bacon (completely optional)

meat:

- preheat an oven to 400°, make sure to remove any oven racks needed to fit your Dutch oven or pan
- in a Dutch oven or whatever you can safely cook meat in, put in meats, onions, salt & pepper & water
- cook for 3-4 hours, its best to cook the meat the day before or even in the morning if you do the rest in the afternoon or evening



potatoes:

- peel then rinse potatoes
- chop potatoes, the smaller the pieces, the faster they will cook and the easier to mash later
- put the potatoes in a pot & fill with water until the water is roughly 1cm over the potatoes
- cook on medium heat until you can put a larger piece in your mouth & it break down with barely any pressure
- drain then mash potatoes; forks allow for more control but a masher requires less work
- mix in butter and milk; if you have no butter add an extra 1/2 portion of milk, too much milk will make them soggy & if you have no milk add an extra portion of butter, let some of the second portion melt before mixing it into the potatoes so they can be smoother & if you have neither or can not use either you can use margarine like butter but taste as you add it in since too much can make the potatoes taste oily
- mix in garlic salt and salt in pinches until you like the taste

vegetables:

- boil them

assemble:

- mix meat & vegetables at the bottom of a pan
- add potatoes on top of mix
- if you want, add cooked bacon, & shredded cheese spread over the pie
- put pie back into oven at 350° for 20 minutes or until the "crust" is to your liking

“TROLL DINNER”.

THIS IS FOR THE MORNINGS WHEN THE ONLY THING THAT MATTERS IS THAT YOU GET ENOUGH ENERGY IN YOU, IN THE FORM OF SOMETHING OTHER THAN MISERABLE, DRY, SURVIVALIST KIBBLES, TO LOOK AFTER YOUR LUSUS AND EVEN FEEL SORT OF GOOD ABOUT MAKING IT TO THE NEXT NIGHT. DON'T DISTORT YOUR NETHERGARMENTS OVER FINDING "CORRECT INGREDIENTS" OR "QUANTITIES". THE POINT IS WRESTING A DIGNIFIED, FILLING MEAL OUT OF THE DREGS OF WHATEVER READY-TO-INGEST CALORIES YOU HAVE RANCIDIFYING IN THE HUNGER TRUNK. THAT'S WHAT HIVEDONE COOKING IS ALL ABOUT, RIGHT? SWEET NOSTALGIA!

WHAT TO RECRUIT:

FAST ENERGY:

REVIVE YOUR WILL TO LIVE. WHEN EVERYTHING IS AT ITS WORST, THIS IS WHAT SCREWS YOUR THINKPAN BACK ON STRAIGHT. PROBABLY THIS IS THE CONTEMPTIBLE LITTLE PACKET YOU FOUND IN LAST SWEEP'S ESCAPE SACHEL THAT YOU'RE TRYING TO ZHUZH UP INTO SOMETHING MORE MOTIVATING. **NOODLES. GRITS AND OTHER GRAIN MUSH. INSTANT TUBER PASTE. SNACK CHIPS (SMASHED UP).**

SLOW ENERGY:

HAVE TIME TO DO OTHER SHIT. THAT MEANS FATS. THEY'RE SLOWER TO METABOLIZE AND LAST YOU LONGER. THEY'RE ENERGY DENSE, SO MORE EFFICIENT TO CARRY IF YOU HAVE TO MOVE. **PULVERIZED GROUNDNUT. ANIMAL LARD AND OIL. FRONDSTALK ORB "MILK".**

PROTEIN:

DON'T GET STUCK-MOLT, YOUR MEAT HULL NEEDS REPAIR. LESS OF A PRIORITY THAN INFLUENCER DOUCHEBAGS WANT TO SELL YOU. IF YOU DON'T MAKE USE OF IT, IT'S JUST MORE ENERGY- WHICH IS CHEAPER AS FAT. **CARCASS LEFTOVERS** AFTER YOU'VE PORTIONED OUT THE GOOD BITS FOR YOUR LUSUS. **LEGUMES AND LEGUME BYPRODUCTS. NUTS . INSECTS, LARVAE, AND BYPRODUCTS.**

OTHER NUTRIENTS:

NO SCURVY IN THIS HIVE. SUPPLEMENT AS AVAILABLE. DID YOUR LUSUS DRAG SOMETHING USEFUL HOME FOR ONCE? **LEAVES, PLANT MATTER E.G. FRUIT, NEEDLES, SHOOTS, CAMBIUM. VITAMIN PASTE. FERMENTS. ELECTROLYTES. FUNGI (DON'T BE STUPID.)**

SUPERFLUOUS INSTRUCTION:

PUT THE STUFF YOU WANT TO EAT IN A CONTAINER. ANYTHING WATERTIGHT.

IF YOU CAN HEAT WATER, THEN ADD BOILING WATER. DIRECTLY INTO A PLASTIC VESSEL IF POSSIBLE, FOR MAXIMUM NUTRIENT EXTRACTION. IT MIGHT BE EASIER TO HEAT THE WATER IN SOMETHING AND THEN ADD THE STUFF. WHATEVER, IT'S THE SAME. THEN YOU WAIT.

IF YOU CAN'T HEAT WATER, THEN ADD WHATEVER TEMPERATURE OF WATER IS AVAILABLE AND JUST SIT AROUND LONGER. OR HIDE IT IN THE SUN JUST OUTSIDE YOUR HIVE, IF YOU STAYED UP LATE ENOUGH. PROBABLY NOTHING ELSE WANTS TO EAT IT BUT YOU.

HOW MUCH WATER? WELL, HOW MUCH FUEL DO YOU HAVE? HOW MUCH CAN YOU EAT? DO YOU WANT YOUR FOOD LIGHT OR DENSE? REJOICE IN THE INVIGORATING EXERCISE OF THE LIMITED HORIZONS OF YOUR PERSONAL AUTONOMY.

EAT IT WHEN THE TEXTURE IS TOLERABLE. THAT'S IT. LOOK, A REAL MEAL! AND NOT JUST CRUNCHING THROUGH MORE MISERY PELLETS.



WHATEVER EXECRABLE SCROUNGED-UP GARBAGE

ACTUAL SUSTENANCE THAT'LL STICK TO YOUR THORACTIC STRUTS

メギドエッグロール

Or Megido Grubrolls ^_ ^

Ingredients

Filling

1 lb minced shrimp
1 lb ground pork
1 egg
1 cup shredded jicama
1 cup shredded taro
1 cup shredded carrot
1 tbsp mushroom powder
1 tsp garlic powder
1 tsp sugar
Salt and pepper

Grubroll outside

2-3 eggs
2 packages of eggroll wrapper
Frying oil

prep time: 1-2hr
Cook time: 10min
Total: 1+ day



Directions 0_0

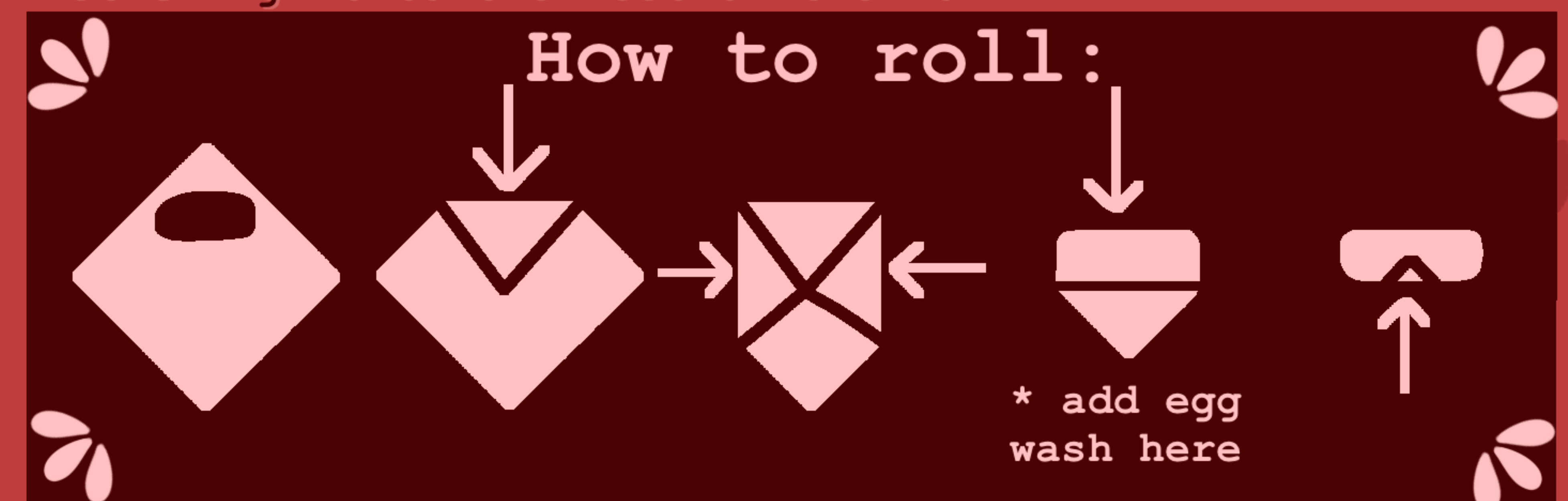
> Mix all filling ingredients together in a large bowl with a large spoon or your hands if you're ready to get messy! Add salt and pepper to taste

> Open the grubroll wrapper packet, and separate every sheet from the other (they're very delicate! Don't break them 0_0)

> To fill each grubroll, use about 3 tablespoons of filling and place it in the corner of the wrapper sheet and fold the corner over the filling

> fold the left and right corner tightly over, then roll it to the final end!

> break the yolk of 2-3 cluckbeast unborn offspring and mix it into the whites, use this mixture to seal the final edge by spreading it on the corner and sticking it to the rest of the roll



> Leave grubrolls to sit in freezer overnight

> When ready to eat, heat oil to 270F and fry for 10 minutes! Put on a paper towel to absorb any excess oil

> (If you don't have an oil fryer able to submerge the grubrolls, pour oil into a pan and turn the rolls continuously until golden brown on all sides)



Meowrai's Arroz Con Leche

Time: 30 - 45 minutes

Serving Size: 5 trolls/people

Ingredients:

(Liquid)

- 40oz Water
- 14oz Evaporated Milk
- 12oz Condensed Milk
- 16oz Milk

(Dry)

- 240g Rice
- 2-3 Cinnamon Sticks
- 170g Cane Sugar Cone



Steps

- 1) Place a large pot on a stove at medium
- 2) Pour 40oz of water in pot
- 3) Add 2-3 sticks of cinnamon and Cane Sugar Cone
- 4) Wash 240g of rice as Cane Sugar Cone melts in water
- 5) Add washed rice when Cane Sugar Cone fully melted
- 6) Add Milk, Evaporated Milk, Condensed Milk to the pot
- 7) Stir all together
- 8) Take off pot from fire after rice is visible
- 9) Let it cool down and enjoy.



Kanayas Rainbow Drinker Rainbow Drink For Trolls Who Wish To Taste The Rainbow

1 Oz Grenadine
Ice
4 Oz Pineapple Juice
2 Oz Coconut Rum
1 Oz Water
1/2 Oz Blue Curacao
Lime
Blue Food Dye Or Actually Dont Do That

Prep Time: 5 Minutes
Cook Time: Dont

Step One Add Grenadine and Ice To A Clear Glass

Step Two Mix Pineapple Juice And Rum Separately And Then Poor Over A Spoon Into The Glass

Step Three Mix Water And Blue Curacao And Poor It Over The Last Layer In The Same Way

And That Is It

You May Garnish With A Lime And It Will Taste Good And You Can Also Garnish With A Food Dye Of Your Choice Which Will Taste Bad And Dye Your Mouth That Color

I Wiped The Blue Dye Off Before Drinking Any And Somehow My Fangs Were Still Stained Blue Afterwards

Ignore My Rice Cooker In The Background

I Contributed This A Little Last Minute As I Am Not Very Culinarily Inclined

This Is My First Venture Into The World Of Human Soporifics So I Do Hope You Enjoy





KANAYA: Its Not Like Blood
KANAYA: I
KANAYA: I Like Blood Its Yummy But
KANAYA: This Is Yummy Different
KANAYA: Yummy Yummy In My Tummy
KARKAT: ARE YOU A FUCKING WRIGGLER? WHAT IS EVEN HAPPENING?

```

KANAYA: Why Do Cats Make That Noise
KANAYA: Meowbeasts You Know
KANAYA: They Meowed Because It Was
KANAYA: They Were Meowbeasts
KANAYA: They Meow Because Thats Their Name
KANAYA: Cats Are Just
KANAYA: Caaaaaaaaaaaaaaaaaat
KANAYA: Caaaaaaaaaaaaaaaaaaaaaaaaaat
KANAYA: You Dont Make That Noise
KANAYA: Do You Frigglish 2
KANAYA: Instead You Just
KANAYA: Meooooooooooooooooooooow
KANAYA: Meooooooooooooooooooooowww

```

KANAYA: Huhhhh
KANAYA: Its Kind Of Funny How The Way Lights Work
KANAYA: You Know Where Like
KANAYA: One Ganderbulb Will See One Color And
KANAYA: Yeah
KANAYA: Its Just Kind Of Funny
KANAYA: Rose You Are Sooooooooooooo Pretty Ehehe

KANAYA: And Another Great Thing About Rice Cookers Is KANAYA: Wait What Is This Recipe About Again

KANAYA: Oh Shit I Could Have
Made A Bloody Mary
KANAYA: That Would Have Made
So Much Sense I Am An Absolute
Dunce For This
KANAYA: I Fucked Up Nooooooooooooo



TG: damn
girl chill
the food
aint
running
away



HAM
NYAM
NYAM

Terezi's Prosperity Revolution Ravioli

vegetarian-friendly



disability-friendly recipe

OV3RTHROWING 34RTH'S TYR4NNIC4L
GOV3RNM3NT TH3N M4K1NG R4V10L1...JUST1C3
H45 N3V3R T4ST3D S0 T4NGY! <3 >8P

1NGR3D13NTS

- 1/2 CUP MANGO JUICE/BLENDED MANGO CHUNKS
- 1/2 CUP SP1CY P4ST4 S4UC3 (PREFERABLY RAO'S HOMEMADE)
- 7-10 CH33S3 R4V10L1 (P4RM3S4N PR3F3R4BLY)

OPT1ON4L:

- P4RM3S4N FOR S34SON1NG
- B4S1L FOR G4RN1SH
- 4LT3RN4T1V3 FOR P4ST4 S4UC3:
- 1/2 TSP HOT S4UC3
- 1/2 CUP TOM4TO S4UC3

TOOLS N33D3D

- STR41N3R
- BOWL
- 4NYTH1NG TH4T ST1RS SP4GH3TT1
- FORK
- BL3ND3R 1F BL3ND1NG M4NGO CHUNKS
- P4N
- SM4LL POT

1. G3T YOUR P3RSON4L S331NG COOL K1D TO TURN ON TH3
STOV3 TO 4 M3D1UM H34T, 4ND G3T OUT YOUR R4V10L1
4ND THROW 1T 1NT0 TH3 POT OF W4T3R ONC3 1TS
BUBBL1NG NOT3: PROS S4LT TH31R P4ST4 W4T3R

2. M34SUR3 OUT YOUR M4NGO3S WH1L3 TH4TS BO1L1NG,
4ND BL3ND 1T (JUST SMUSH 1 CUP OF M4NGO CHUNKS
DOWN, BL3NDS 1NT0 1/2 CUP) UNL3SS YOU W3NT TO TH3
FRU1T STOR3 4ND GOT M4NGO JU1C3 L1K3 M3 >8D

3. POP OP3N YOUR S4UC3 4ND 1NCORPOR4T3 1T W1TH YOUR
M4NGO JU1C3 4ND HOT S4UC3 1F YOUR3 GO1NG TH4T ROUT3

4. BO1L R4V10L1 FOR 5-7 M1N

5. STR41N R4VOL1, PUT 1NT0 P4N W1TH YOUR P4ST4
S4UC3 COMB1N4T1ON

6. PL4T3 YOUR PORT1ONS W1TH CHOS3N G4RN1SH3S 4ND
F33D YOUR K1DS (L3MONSNOUT TH3 3RD)



T3R321'S SK3TTY

Sauce Ingredients

TBS = Table Spoon

- 4 TBS Oil - Vegetable or Canola
- 4 TBS Basil - dried
- 4 TBS Fresh Garlic
- 2 TBS Powdered Garlic
- 2 TBS Pepper
- 2 TBS Salt
- 1 TBS Sugar
- 1 Package of Beef - 1-2lbs
- 2 Cans of Tomato Sauce - Large
- 2 Cans of Tomato Paste
- 1 Cup of Tomato Juice

Noodle Ingredients

2 boxes of long noodles for best experience!

Remember to heavily salt water while boiling. At least 2 TBS!

Cooking Directions

Combine oil, and half of the following: basil, fresh garlic, powdered garlic, salt, and pepper into a skillet over medium heat.

Cut meat into desired shape and brown in skillet. Approx. 1x1 in. cubes work well. When browned, reduce heat to low.

Add tomato sauce, paste, and juice. Incorporate. Add remaining spices and sir.

Keep heat very low to avoid burning.

3NJOY!

HOW L1BR4S 24T TH31R SK3TTY





Serket Treasure Cookies

Ingredients:

1 stick of margarine
3 T. brown sugar
1 tsp. vanilla
1/2 c. + 3 T. flour
Powdered sugar

yeild: 1 dozen

5) Place evenly on prepared cookie sheet and bake for 12-15 minutes or until lightly browned and mostly set.

1) Preheat oven to 350 degrees. Line cookie sheet with parchment paper and set aside.

2) In a mixing bowl, cream together margarine, brown sugar, and vanilla. Add flour and chocolate chips on low speed until blended.

3) Refridgerate until set (if time allows).

4) Break off small amounts of dough and roll into 1 inch balls.

7) Place powdered sugar in paper bag and shake until cookies are coated.

6) Remove cookies from cookie sheet and place on cooling rack and let cool completely.



Vrizka'z Recipe For Dizazter!!

(Vrizka comfort foodz!!)
pancake edition



KY3H3H3H3H



Oh no

Flour
sugar
baking powder
salt
eggs
vanilla extract
milk

firzt, 8egin by gathering
all your ingredientz!!



then, meazure out
and add your dry
ingredientz

1 1/2 flour
1 tbzp sugar
1 tzp baking powder
1/2 tzp salt



in another bowl,
beat an egg



did she
put the whole egg in there?

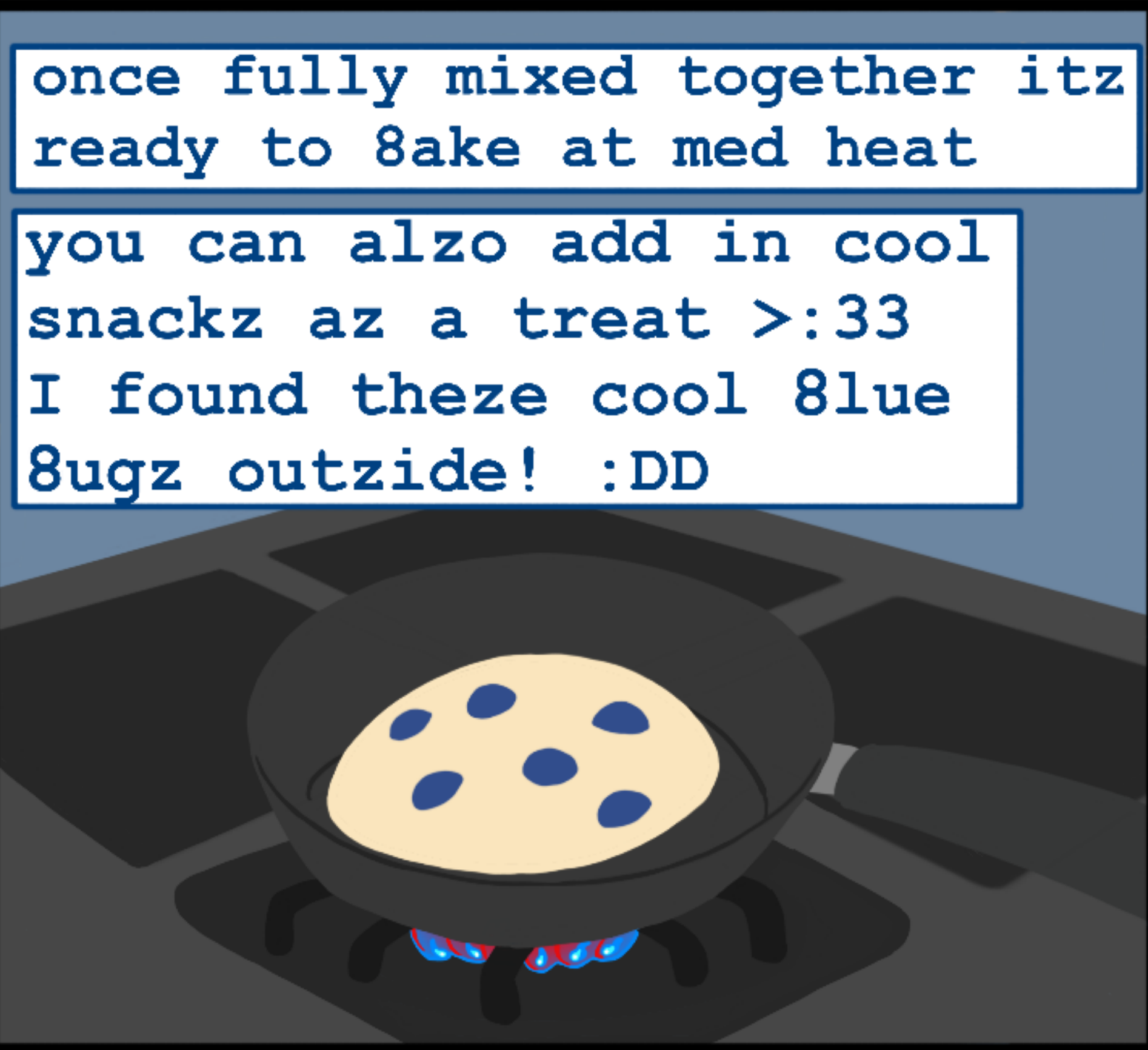
1T 4DDS T3XTUR3 >:]



once done, add 1 cup
of milk and 1/2 tzp vanilla



mix the liquidz together,
then mix it in with the solidz

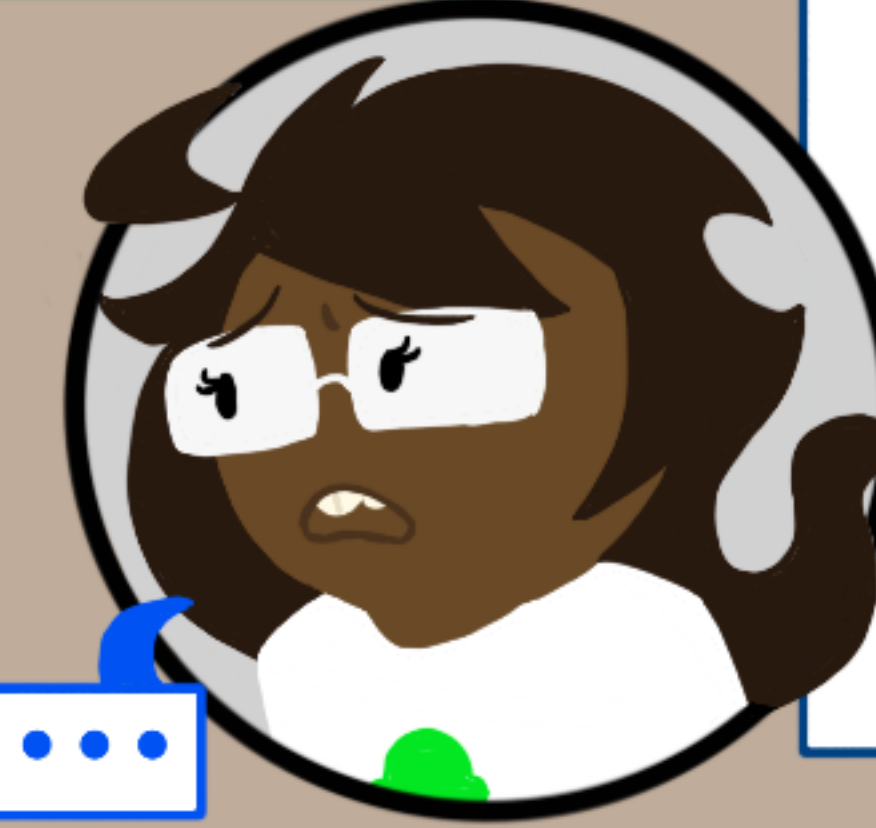


once fully mixed together itz
ready to 8ake at med heat

you can alzo add in cool
snackz az a treat >:33
I found theze cool 8blue
8ugz outside! :DD



YUM >:]



Vrizka Tipz!!

flip pancake when
the firzt 8u88le pops!
"8ugz" should be
added after pouring
8atter into pan
8atter should 8e
mixed till there are
no more clumpz
generally, one 8atch
makez 4-5 moderately
sized pancakez

then youre ready to serve!! :DD



bro whose house
is this..

this bug is raw..



Equius' Carrot Cake

:33 < *ac helped!*



Ingredientes (cake)

- ↯ 260 g all-purpose flour
- ↯ 200 g granulated sugar
- ↯ 190 g brown sugar
- ↯ 295 ml vegetable oil
- ↯ 4 large eggs
- ↯ 300g peeled and grated carrots
- ↯ 120 g chopped pecans or walnuts
- ↯ 70 g raisins (optional!)
- ↯ 1/2 teaspoon salt
- ↯ 1 teaspoon vanilla extract
- ↯ 3 teaspoons cinnamon

Ingredientes (frosting)

- ↯ 225g cream cheese
- ↯ 140 g powdered sugar
- ↯ 80 ml heavy cream
- ↯ 1/2 teaspoon vanilla extract

Tools & Extras

- ↯ 50g chopped pecans for decoration
- ↯ round cake pans
- at least 20cm Ø

Prep Time:

~ 15 Minutes

Total Time:

~ 1 Hour

Preparations

1. Preheat oven to 180°C / 350°F
2. Grease or line pan(s)
3. Peel and grate carrots, set aside
4. Chop nuts of choice, set aside
50g for decoration

Instructions:

1. After preheating the oven, whisk together flour, baking soda, salt, and the cinnamon until its well combined.
2. In a separate bowl whisk together oil, granulated and brown sugar, and vanilla. Add in one egg at a time and whisk well after adding each one.
3. Use a spatula to gently mix the dry ingredients into the wet ones in two parts. Do NOT overmix. Stop mixing when the batter is smooth.
4. Add in the grated carrots, nuts, and raisins and mix again until well combined.
5. Split the batter between two pans - if you only have one, repeat this step twice. Bake on the middle rack for 35-45 minutes. Check the cake with a toothpick. If the toothpick comes out clean, the cake is ready.
6. Make sure the cake is completely cooled before this step!
Mix together the cream cheese, heavy cream, powdered sugar, and vanilla and beat it with a whisk or mixer until the mixture is stiff enough to hold its shape.
7. Add a layer of frosting onto one cake, then add your second cake, then add more frosting. Decorate with leftover nuts.

Note

Enjoy with a warm beverage for a cozy feel, or an ice cold orange lemonade during hot summer days!

:33 < psst! check the next page!



Davepetasprite^2's Orange Mint Lemonade

Ingredients

- * 3 Oranges
- * 1 Lemon
- * 1 Bunch Mint
- * Sparkling Water

Optional:

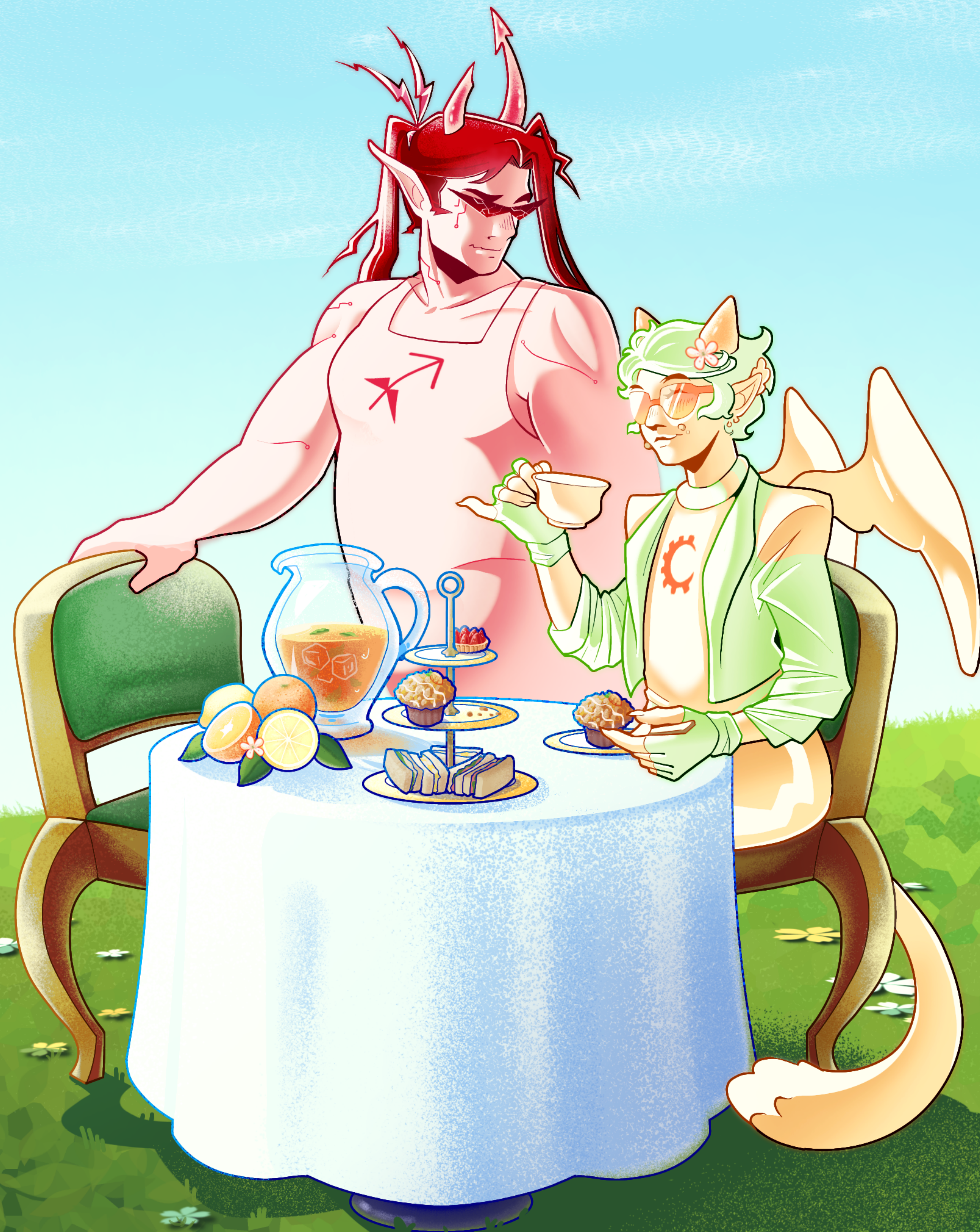
- * Honey, Sugar, Agave
- * Lime
- * Ice Cubes

Time: 10 minutes

Instructions

1. Slice your oranges and lemon (lime if you chose to add that) and add them to a pitcher
2. add the mint and sweetener of choice (if you want to) and muddle everything with a wooden stick or the back of a spatula/cooking spoon or whatever you have, really.
3. add your ice cubes if you wish and fill up the pitcher with sparkling water. Normal water is fine, too, but it won't taste that good.
4. serve in fancy cups for maximum flavor.

Davepetasprite^2: B33 < enjoy meowther!~



CAMIE'S

DESPIicable SeEd Sticks
OINK BEAST

INGREDIENTS

- One can of Green Beans
- Three strips of Bacon
- Handful of Parmesan Cheese
- 2 1/2 Tablespoons of Minced Garlic
- Choice amount of Italian Seasoning
- Choice amount of Pepper
- Choice (But small amount) of Salt
- Olive Oil



1. fRy ThE bAcOn In A pAn On MeDiUm HeAt (WiTh ThE oll), ThEn SlcE iT iNtO sMaLI SqUaReS. sAvE fOr LaTeR.

2. OpEn ThE cAn Of GrEeN bEaNs A sMaLI AmOuNt ANd uSe ThE oPeNiNg To DrAiN oUt ThE jUiCe, MaKiNg SuRe ThAt YoU dOn'T lOsE aNy BeAnS. oPeN the CaN the ReSt Of ThE wAy ANd eMpTy ThE cAn InTo ThE pAn.

3. aDd ThE bAcOn ANd mInCeD gArLiC iNtO the PaN, mIx FoR a BiT bEfOrE aDdInG the SaLt, PePpEr, ANd iTaLiAn SeAsOnInG. kEeP mIxInG uNtIl ThE gReEn BeAnS aRe WaRm.

4. tUrN the HeAt OfF aNd AdD the PaRmEsEaN cHeEsE oN tOp.

5. bOnE aPpLe TeEtH mOtHeRfUcKeR :o)



TWELVE CHEESE SANDWICH

TaKe TwO sLiCeS of bReAd. SpReAd MaYo On OnE, aNd KeTcHuP oN the OtHeR. pLaCe TwElVe SlcEs Of AmErIcAn ChEeSe On ThE bReAd WiTh MaYo, ThEn PuT the KeTcHuP sLiCe On ToP. bOoM yEr DoNe MoThAfUcKa

AMPORA BAKLAVVA



1 pound a wvvalnuts ← (finely
8 ounces a dark chocolate ← chopped)
3/4 cup a vvwwhite sugar
1 1/2 teaspoons a ground cinnamon
1 pound a thawvved phyllo dough
1 1/4 cups a melted unsalted butter
3/4 cup a orange juice
1/2 cup a honey
1/2 cup a vvwwater
1/2 cup a vvwwhite sugar
2 tablespoons a lemon juice
2 ounces a semisvweet chocolate
1 teaspoon a butter

make diagonal cuts
across each rovvw to
create forty-eight
small triangles
(leavvve bottom
layers intact)

put orange juice, honey,
wvwater, 1/2 cup a
sugar, an lemon juice in
a saucepan to boil on
medium an simmer till (bout twvventy minutes)
thickened

pour sauce
ovvver
baklavvva

bake in ovvven until
phyllo dough is golden
brovvwn and flaky
(bout an hour)



preheat ovvven to
165 ° C (or 325 ° F)

grease a 25x35
centimeter (or 10x14 inch)

baking pan vvwith butter

trim phyllo dough to fit
prepared baking pan an
layer eight sheets of
phyllo dough in the pan
brushin each sheet
vvwith melted butter

spread butter on four
more sheets a phyllo an
layer ovvver the
pecans

repeat process

pour
leftovvver
butter all on
the top

cut through top
layers of phyllo
lengthvvise to
create four rovvws

mix wvvalnuts dark
chocolate 3/4 cups of sugar

sprinkle wvwith
twvvo cups a
vvwalnut
mixture

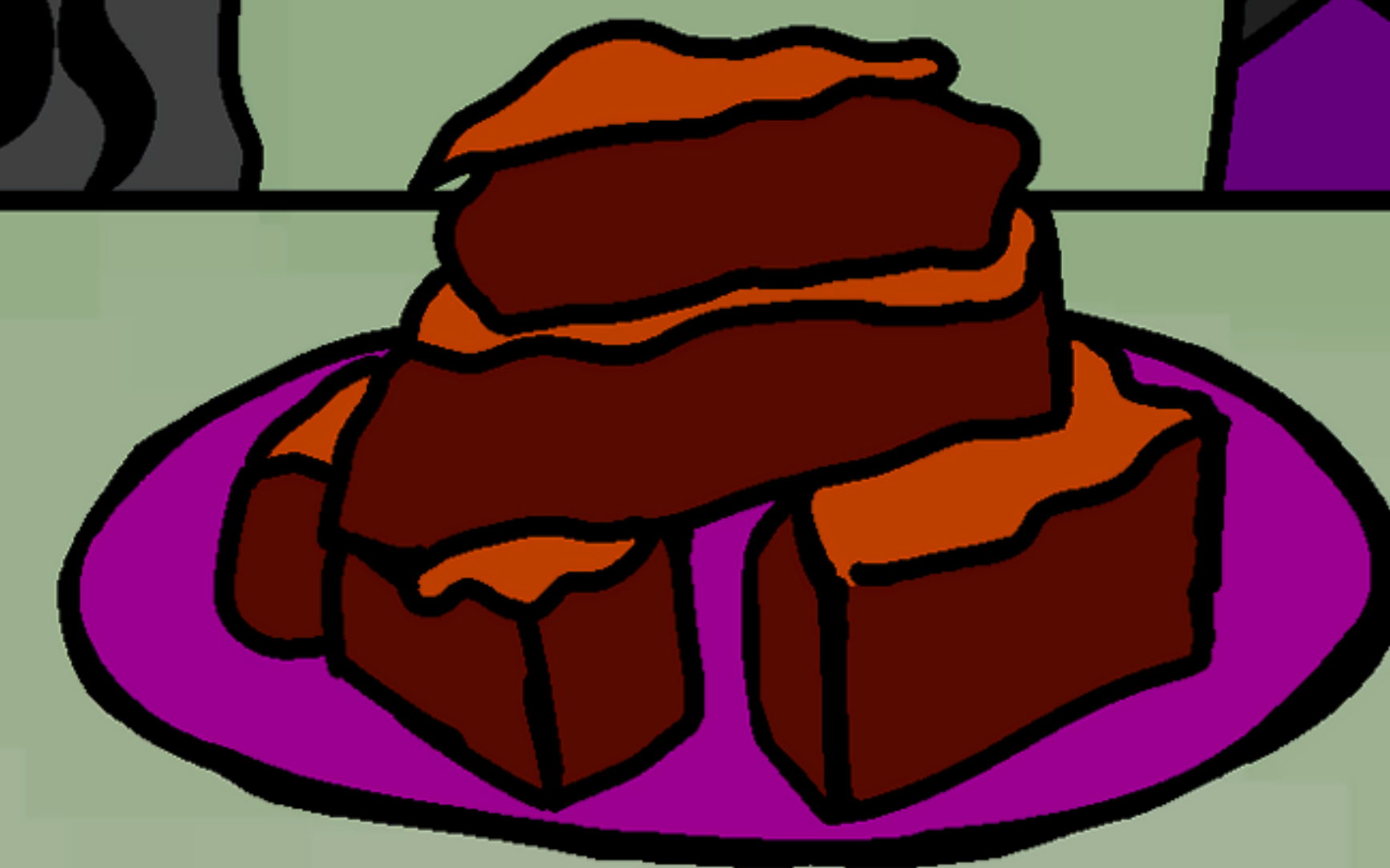


immediately cut
through bottom layers
a baklavvva

(stir an scrape sides
frequently to avvwoid
scorchin)



melt remainin twvvo ounces a
semiswvveet chocolate an one
teaspoon a butter in the top
of a double boiler ovvver
simmerin vvwwater



drizzle chocolate on baklavvva an
refrigerate till ready to servvve

Feferi's Coconutty Calimari

- 1 lb squid
- 1 cup rice flour
- 1/2 cup cornstarch
- 1 teaspoon sea salt
(+ for seasoning)
- 1/2 teaspoon baking powder
- 1/2 cup shredded coconut
- 1 1/4 cup club soda
(as CHILLY as possible!)
- vegetable oil for frying

-Optional: 2 tablespoon
coconut oil per cup
vegetable oil

Cuttlefis(are not
+)(e same as squids!
T)(oug)(, bot)(
are Cep)(alopods!



1. Thaw and dry squid with paper towels, slice into 1/2 inch rings and set aside
2. Combine rice flour, cornstarch, sea salt, baking powder, and coconut in a large bowl.
3. Slowly pour in the soda while whisking slowly, it is OK if the batter is a little runny! Refrigerate for 10 minutes
4. Heat oil in a sauce pan to 375F (190C), test with a drop of batter
5. Add squid to batter and fry for 1-2 minutes. Be sure to do a test! We want the batter to be crispy and the squid not chewy! If the batter isn't cooking fast enough, try increasing the temperature slowly.
6. Place on a plate with a paper towel to absorb oil and season immediately with salt and desired seasonings.
7. Serve with all the sauce your heart desires

You sea, it's) (ard to) (ave crunc) (y treats w) (ere my
) (ive is, so t) (is dis) (is FINTASTIC! T) (e coconut is crispy
and sweet, and t) (e calamari is t) (e taste of
) (ome~ TR-EAT YOURS-ELF! I'll even type it wit) (out my
quirk so you minnow I'm serious! 38D



Joey & JUDE'S Breakfast Champorado!!

are you in need of a yummy, chocolatey breakfast to make in a pinch?? don't FRET!! this VERY EASY breakfast will fill that spot.



cooking time: 40 min.

- ingredients:
- 0.5l water
 - 1/4 cups glutinous rice
 - 2 tabs tablea chocolate or 3 tbsp cocoa powder (unsweetened)
 - 2 tbsp white or brown sugar
 - sweetened condensed milk
 - pinch of salt
 - a pot

first: wash your rice! so none of that weird stuff gets in your food..

second: boil your water then put the rice in. turn the heat up and let it simmer with occasional mixing for 20 minutes.



↑
tablea chocolate comes packaged like smarties. you can find it at your local asian store, or normal store if youre in asia?

topping ideas?
 Cinnamon ✓
 dried fish ✓
 doritos ~~NO!~~ ?
 ice cream ✓

third: add your chocolate, sugar, and salt!! then STIR STIR until its fully incorporated.
 last, turn your heat to medium-high and stir for 20 more minutes!

fourth: put it in a bowl and add a spoonful of condensed milk! people usually do a swirl.





Tetrarch Dammek's Revolution Fuel Slumgullian

Prep time: 2 Minutes Cook time: 1 Hour

ingredients

2 pork chops
1/2 cup of rice
1/2 can of stewed tomatoes
you can replace the stewed tomatoes
with tomato juice or v8 if someone
doenst like the tXture of the
tomatoes X;)

<>

spices
to taste

onion
powder

garlic
powder

thats it
sorry
X: (



Watery Slop.
Like your Lusus
used to make.

You will need a stove, a large pot, and
a lid that fits it. It is also recommended that
you stock your kitchen with a sharp knife for
cutting meat.

Your kitchen, like every block in your hive,
should be well stocked with various rending
utensils. Make sure you have something that
you could use in a pinch to cut, burn, or
blast any problem into pieces.

When preparing this meal for a group of your closest comrades,
make sure to keep a feeling in your bloodpusher that burns during
even the worst of times. When things seem most dire, always
remember that there is something to be done about it. There are
trolls out there who want the same things you do, and if you keep
them close, there's a chance that we can put an end to this
pain. When addressing the Heiress' portrait before this
meal, remember...

It's not too late for us.

be sure to remove bones
before eating!!!



instructions

cut up the pork chop into bitable
bitable pieces and put all of it (with
the bones) into the pot
add the rest of your ingredients and then
your spices
add water to about half an inch above whats
already in the pot
put the lid on and heat it to boiling
once its boiling turn it down to low and
simmer until the rice is done
it should be a little wet still but not much

this recipe is nice because even if you
cant afford much this is still
pretty accessable and so easy
even someone like me can
make it X:)



Xicali's Ancestral Oblong Meat Product

(| prep time: 15m
cook time: 3h |)



caught
& cooked

(| this recipe
produces 4 buns, if you
have more **meaty delights**,

(| ingredients: double it for 8! |)
1 teaspoon yeast (| + star anise if your
1 tablespoon sugar **dog** lost its legs |)
1/2 warm milk
1 3/8 cups bread flour
1 egg (half for dough, half for eggwash)
1 1/2 tablespoons melted butter
1 8oz bag of spinach
4 **brats** (if you cant catch one wild, store
bought is fine!) |)

store
bought



(| for the green plant slurry,
you will need a good amount of oil and
water. also, for uncooked **sausages**, you will
need beer to boil it in, onion, and garlic
to taste! (any liquid is fine, but this
recipe says beer. as long as a **meat**
thermometer says its 165f its fine) |)

(| this recipe assumes you have a lot, so
heres the tools you need for the recipe.
meat thermometer, emulsifier, pan with a lid,
large mixing bowls and sturdy mixing spoon,
egg wash brush, large parchment-lined
baking sheet, and counter
space to put flour
on... |)

~~(| experiment #413 |)~~
(| RECIPE FINAL DRAFT |)

(| first, prepare the pigment slurry f(o)r the d(o)ugh at a
rati(o) (o)f 1 cup d(o)ugh = 1/2 cup spinach $\approx$ 2
tablesp(oo)ns water $\approx$ 1/2 tablesp(oo)ns (o)il. as l(o)ng as
y(o)u reach the desired pigment, testable by dabbing it
with a clean paper t(o)wel. make plenty, it's (o)kay t(o)
have left (o)ver! mix yeast, 1/2 tablespoon sugar, and
warm milk, leave t(o) pr(oo)f 5 minutes. add all the
fl(o)ur save about an 8th cup al(o)ng with half an egg and
melted butter. mix t(o)gether well with y(o)ur pigment
slurry and add extra fl(o)ur as needed until it's shaggy.
it will likely take a l(o)t of adjusting and be quite sticky,
s(o) c(o)ntinue t(o) add fl(o)ur until the desired
c(o)nsistency. c(o)ver with plastic wrap (o)r lid and let sit
f(o)r 5 minutes. rem(o)ve lid, place the d(o)ugh (o)n a
lightly fl(o)ured surface and kneed, adding that last bit
(o)f fl(o)ur saved earlier. the d(o)ugh sh(o)uld still be
s(o)ft and slightly sticky. grease the b(o)wl and return
the d(o)ugh t(o) it, and c(o)ver it for another 30 minutes.
preeheat (o)ven 350F. punch the d(o)ugh t(o) free trapped
air, and transfer it back t(o) the c(o)unter. devide into 4
equal pieces, and r(o)ll them in perfect, beautiful 6 inch
cylanders. pinch the sides and ends d(o)wn. Place the buns on a
parchment lined baking sheet, use the remaining half egg t(o)
whisk int(o) an egg wash, and then apply it with a brush t(o)
the buns bef(o)re covering for another 15 minutes. they sh(o)uld
n(o)w be pleasantly fluffy. place in the (o)ven and bake for 1
2-15 minutes. |)

(| i appear t(o) be (o)n the precipice (o)f a great revelati(o)n. the (o)bl(o)ng meat pr(o)duct recipe is nearly complete. as y(o)u can well imagine, reader, this is a m(o)ment(o)us (o)ccasi(o)n. s(o)mething i must acc(o)unt f(o)r is the p(o)tential f(o)r a (o)ne (o)f these **scurrying sausages** l(o)sing it's legs. it w(o)uldn't l(oo)k terribly appetizing with(o)ut them, n(o)w w(o)uld it? |)

(| as a substitute f(o)r a **brats** legs, i recc(o)mmend star anise! they start as little star shaped r(o)cks with a p(o)werful (o)d(o)r (o)fl(o)rice. get a sauce pan and fill it with a shall(o)w layer of water. then, bring it t(o) a s(o)ft b(o)il. thr(o)w in y(o)ur star anise, y(o)u will need apr(o)ximately 2 per **d(o)g**, alth(o)ugh it w(o)uld be wise t(o) thr(o)w in a few extra just in case. the end goal is f(o)r the star anise t(o) bec(o)me blackened, and l(o)se a l(o)t (o)f the intensity. y(o)u may need t(o) flip the anise (o)ver multiple times t(o) secure a consistant black carapace l(oo)k, and y(o)u may als(o) need t(o) refill the sauce pan with water multiple times. (o)nce the appearance is desierably c(o)al-like, rem(o)ve the stars fr(o)m the b(o)iling water. i recc(o)mmend y(o)u keep the left(o)ver water in the pan f(o)r c(o)oking the **wursts** later! using a hard utensil like a knife, break apart the stars. the g(o)al is t(o) pr(o)duce little black appendages, that can be stuck int(o) the meat after its been c(o)oked! use a knife t(o) precut the leg socket in the meat! |)

(| in such uncertain times, i w(o)nder if "y(o)u" are really (o)ut there. the future generati(o)ns that will inherit alternia, d(o) y(o)u exist? will y(o)u d(o) better? |)

(| the time has c(o)me. (o)nce y(o)u have (o)ne (o)f these **squirming weiners** within y(o)ur claws, h(o)w best t(o) prepare it's **gl(o)ry** f(o)r y(o)ur gaping pr(o)tein chute? i will tell y(o)u |)

(| f(o)r intaking a **raw flesh column**, y(o)u must first **c(o)ok** it! take a saucepan with a lid, if y(o)u still have the left(o)ver water/residue fr(o)m the anise, use that pan! p(o)or in a b(o)ttle (o)r tw(o) (o)f beer and bring it t(o) b(o)il! |)

(| mix in (o)ni(o)n and garlic t(o) taste, and place the lid (o)n! **these sav(o)ry delicacies** are ready t(o) be released fr(o)m their watery pris(o)n (o)nce **they** reach an internal temperature of 165 F! |)

(| place the **finished w(o)rk (o)f art** in (o)ne (o)f y(o)ur s(o)ft, green buns, and then affix 6 delicate little legs t(o) the airb(o)rn side (o)f **this satisfying dinner**. |)

(| the state (o)f this w(o)rld is frightening. it calls f(o)r change, and better (o)r w(o)rse it will get it. the (o)ne thing that could rest(o)re **h(o)pe** f(o)r me t(o) learn that s(o)me day, my **(o)bl(o)ng meat pr(o)duct** brought s(o)meone j(o)y |)

~~-wurst xlent~~

(| -THE EPICUREAN |)



Chixie's Soy Butter Baked Cluckbeast



INGREDIENTS: /

Water: 2/3 cup /
Butter: 2/3 cup /
Soy Sauce: 6 Tbsp /
Lemon Juice: 6 Tbsp /
3 raw cluckbeast
(chicken) breasts /
Salt, pepper,
red pepper flakes /

APPLIANCES AND TOOLS: /

Stove + Oven /
Small pot /
9" by 9" or
23cm by 23cm baking pan /

hello everyone! / I'm so happy I was invited
to write a page for this wonderful
cookbook! /

day to day life can be incredibly busy /
especially for small artists like myself /
trying to make a living. /

so I wanted to share a recipe that was
simple / but very tasty / and easily
adaptable to suit anyone's taste! /

This recipe can serve two people / or you can
save some for leftovers or meal prep! /

Start by preheating your oven to / 400
Fahrenheit / or 205 Celsius. /

Although this recipe has cluckbeast in the title /
the main focus is the sauce! /

Cut the CLUCKBEAST into bite size pieces / and place the
pieces in the pan / evenly spaced /

it is / very important / to wash your hands after handling
raw cluckbeast / before you touch anything else! /
Otherwise you can get very sick! /

Combine the BUTTER / and WATER / in a small
pot / set your pot on the stove on medium
heat / (around 6!) /

allow the butter to melt / then add the
SOY SAUCE / and LEMON JUICE / and continue
to stir / until all ingredients are combined /

TIP : if you are uncomfortable handling raw
meat / don't have a pan / or cannot lift a pan
into the oven / you can heat pre-cooked pieces
in the pot of sauce! /

or if you don't eat meat / feel free to use
the sauce with something else too! /



you can taste the sauce and add SALT / PEPPER / and RED PEPPER
FLAKES to taste / though I like to add two teaspoons of each! /

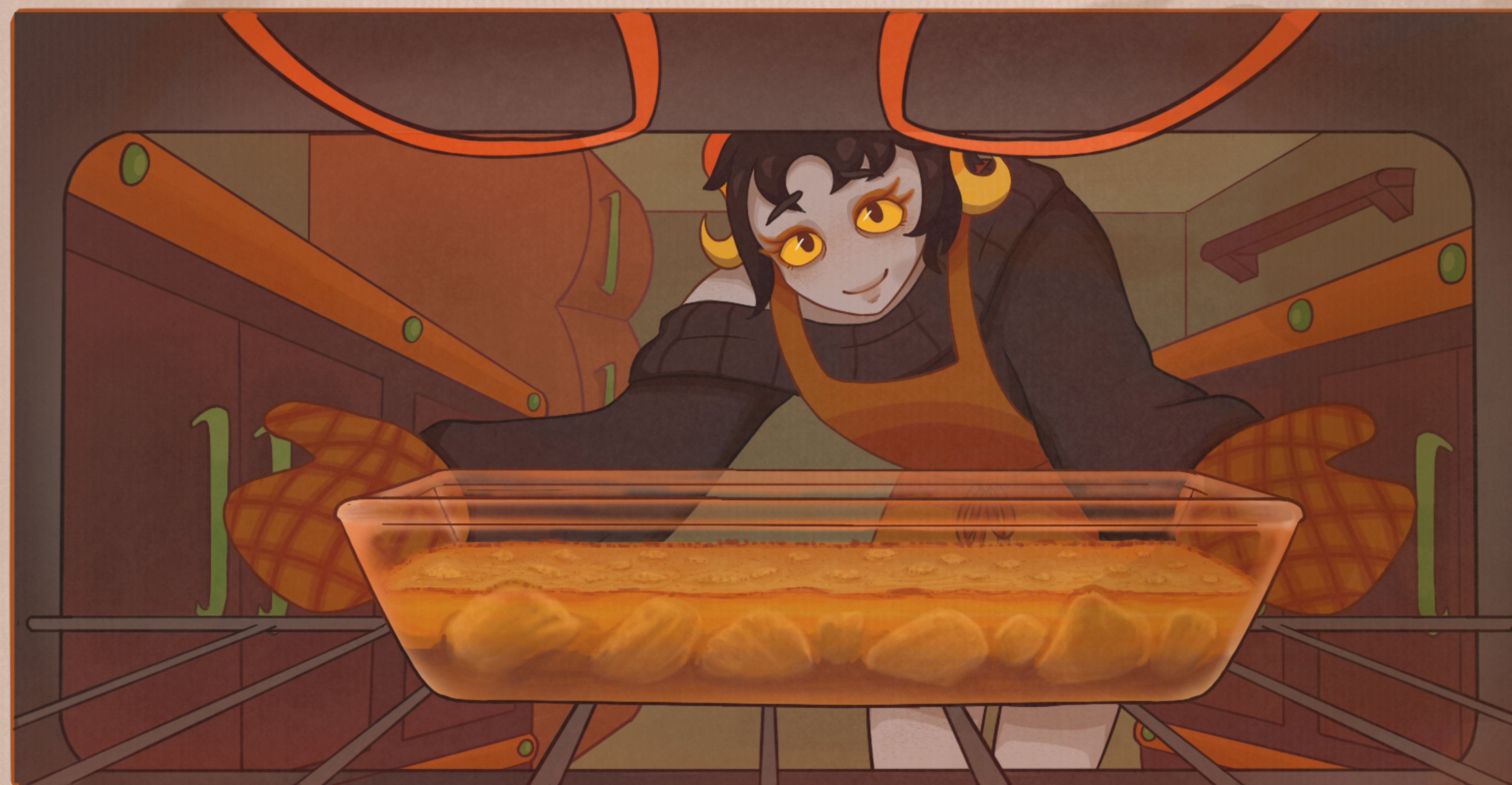
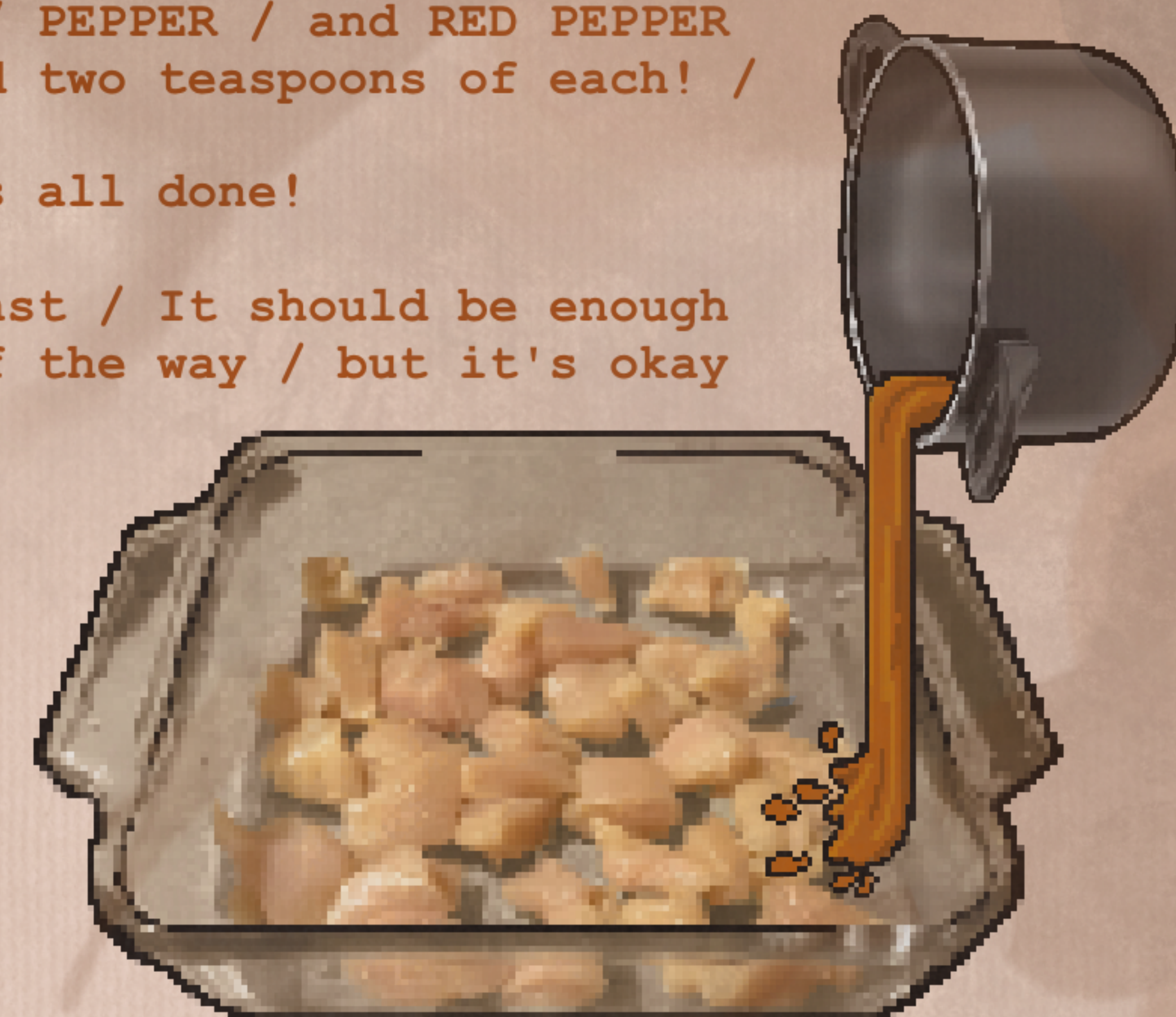
give it a good stir / and the sauce is all done!

Then, pour it over the pan of cluckbeast / It should be enough
to cover the cluckbeast most or all of the way / but it's okay
if it isn't perfect! /

TIP: if you don't like spicy foods / you
don't have to add the red pepper flakes /

or if you like, you can add more/ or other
spices you have on hand! / whatever tastes
best to you, feel free to experiment! /

(also / if you save for leftovers, the
sauce WILL separate / you can reheat the
sauce in a pot the same way you made it!)



once the oven is done preheating / slide your pan of cluckbeast in the oven
for 20 - 25 minutes or longer /
it is / IMPORTANT! / to make sure that the cluckbeast has an internal
temperature of 165 F or 75 c / or if you don't have a meat thermometer, cut
the thickest piece open and make sure there is absolutely NO pink /
otherwise you can get sick!!! /

finally / take it out of the oven /
serve over a bowl of rice / and enjoy
your Soy Butter Baked Cluckbeast! /



TIP: i don't have enough room to include a rice
recipe / but typically / your bag of rice will have
cooking instructions on the bag! /

I really hope you all enjoy this recipe! / It is
very near and dear to my heart / and it would be so
meaningful to me to know / other people can find
comfort in it as well. / Thank you for reading!



nyA!

MROW

yeeow

davepeta's non copyrighted orange dream... drink

B33 < Ingredients:

- about a cup of whole milk
- about a cup of no pulp orange juice
- 2 large scoops of orange sherbet ice cream

B33 < Instructions:

- 1) put the ice cream in a blender
- 2) pour both liquids on top
 - guesstimate the amount of both! just fill your blender up about halfway, according to what flavor you want to be most purrominent!
- 3) blend until theres no chunks!



and jasprose's strawberry banana surprise!

Ingredients:

- A cup of whole milk
- 2 whole bananas
- A whole bunch strawberries

Instructions:

- 1) Remove the stems from each strawberry and then slice each one in half.
- 2) Add both bananas and your cut strawberries to a blender, and pour in the milk
- 3) Blend until there are no chunks. Nobody likes strawberry chunks!!



CARAPACIAN PUMPKIN LOAF

prep: twenty minutes cook: fifty or more

ingredients!

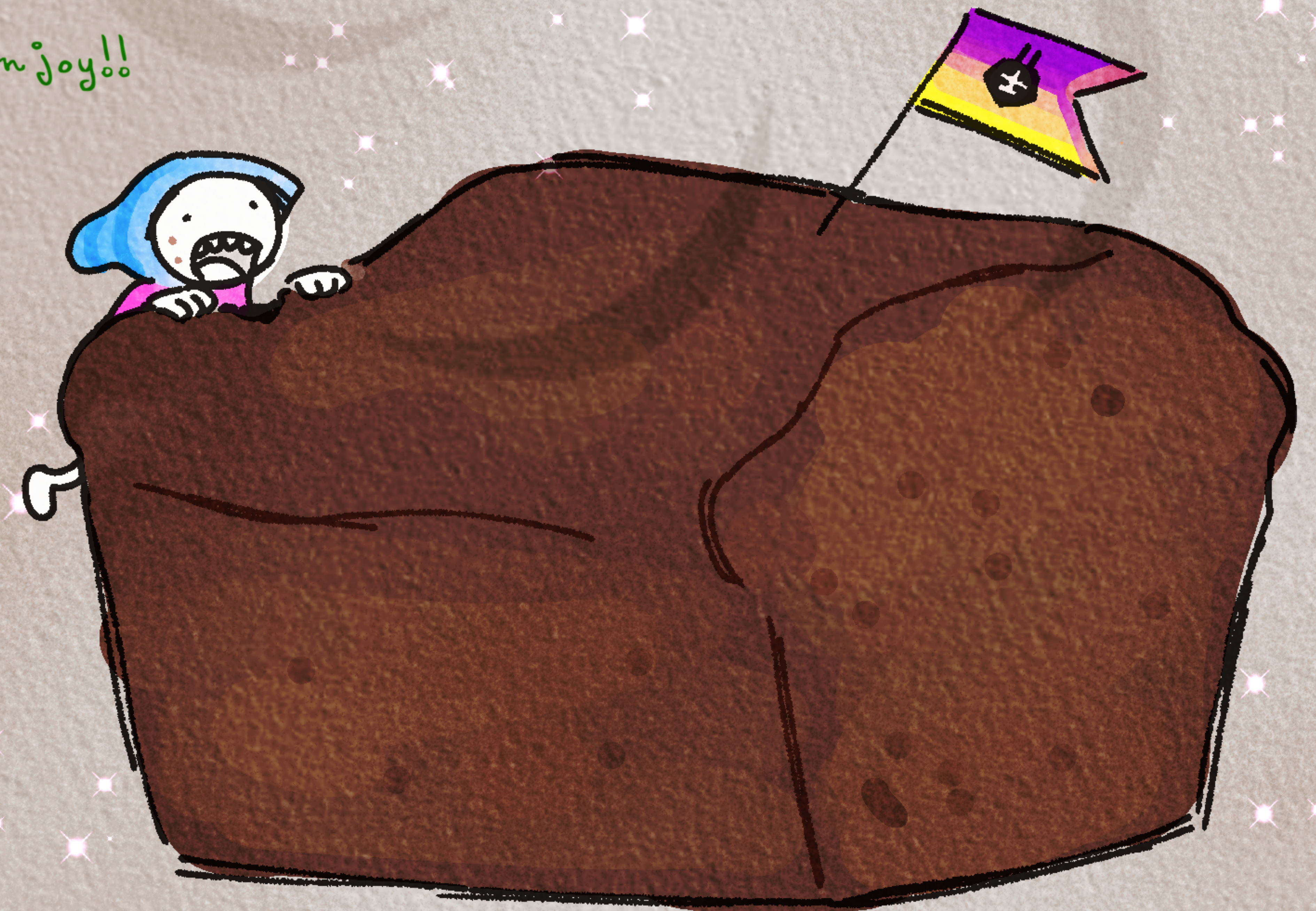
one fifteen ounce can of pumpkin puree
four large eggs
a cup of melted and cooled unsalted butter
two thirds cup of water
three cups of granulated sugar
three and a half cups of all purpose flour
two teaspoons of baking soda
one and a half teaspoons of salt
one teaspoon of ground cinnamon
one teaspoon of ground nutmeg
half a teaspoon of pumpkin pie spice
a quarter teaspoon of allspice
and an eighth teaspoon of vanilla extract!

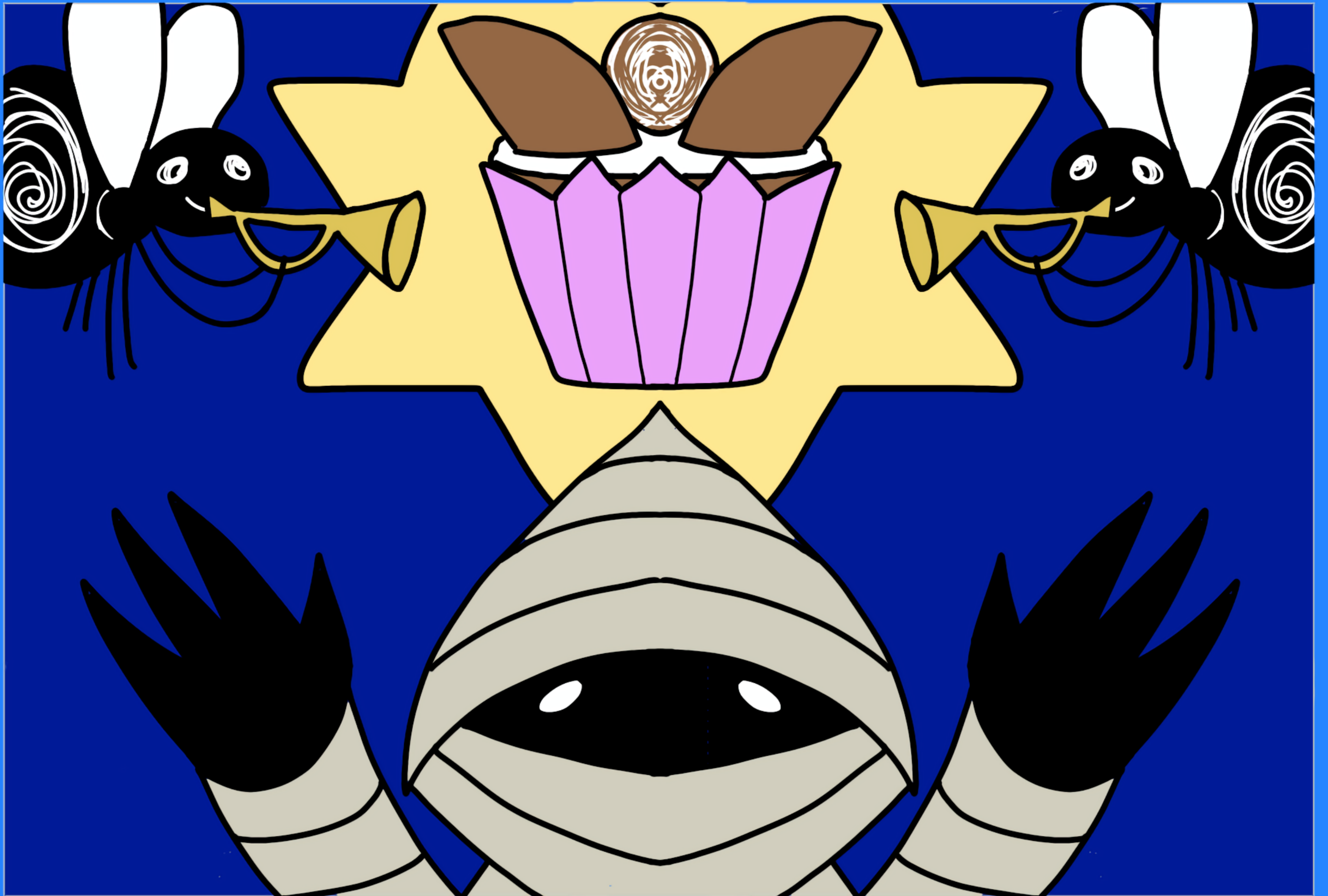


DIRECTIONS

1. preheat oven to 350 degrees fahrenheit. grease and flour your loaf tins!
2. mix together your flour, baking soda, salt, and spices in a medium bowl!
3. use a large bowl to mix together your wet ingredients- butter, eggs, vanilla extract, sugar, water, and your pumpkin puree. it should end up being a soupy orange liquid!
4. slowly add your dry ingredients to your wet ingredients! mix well
5. pour the batter evenly between your tins. ideally you use eight by four tins and make three loafs. you can also make muffins if you reduce the cooking time!
6. put your bread in the oven! bake it for fifty minutes. keep baking it until a toothpick comes out clean.

enjoy!!





Serenity's firefly cupcakes

Ingredients

Cupcakes:

175g plain flour
40g cocoa powder
1 1/2tsp baking powder
1/2tsp bicarbonate of soda
Pinch of salt
100ml sunflower oil
2 large eggs
2tsp milk
125ml boiling water

Filling:

200g unsalted butter
130g icing sugar
Jam of your choice

1. Preheat the oven to 180C
2. Sift flour, cocoa powder, baking powder and bicarbonate of soda in a large bowl. Then add the caster sugar and a pinch of salt
3. Add sunflower oil, eggs and milk and beat until smooth. Then add boiling water and mix until silky smooth

4. Scoop batter into cupcake cases and place it in the oven. Cook for 20-25 minutes.

5. Mix the butter and icing sugar to make your buttercream

6. Take cupcakes out of the oven and leave to cool for 10 minutes.

7. Once cooled cut the tops off all the cupcakes

8. Scoop a bit of the centre of the cupcake and place it in a bowl. Add a spoonful of jam in the hole.

9. Spread the butter cream evenly on the flat top of the cupcakes

10. Cup the top of the cupcake in half and add it back to the cupcake upside down to look like wings

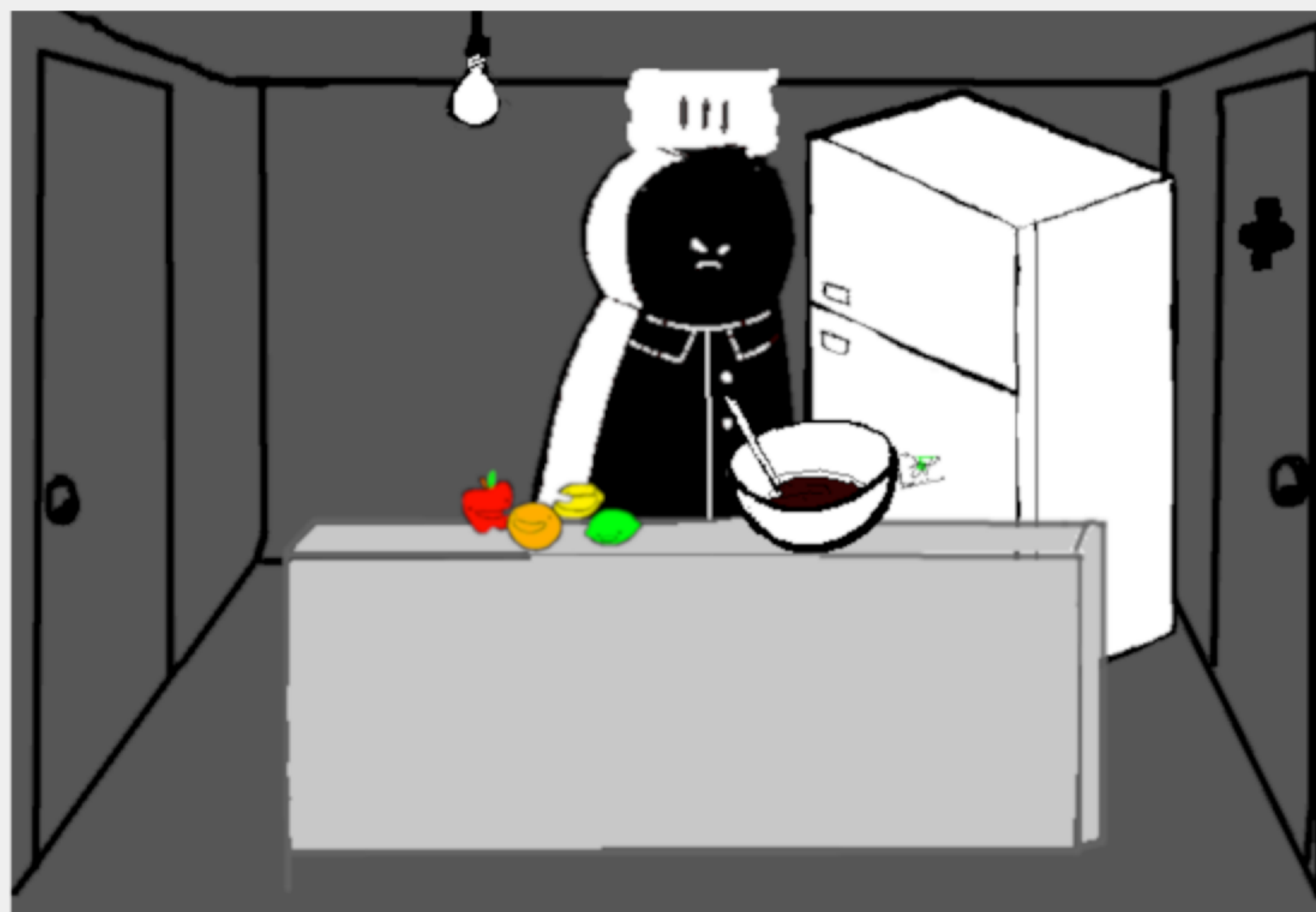
11. Add the last of the buttercream in the bowl with the scooped cupcake and mix it together. Then roll the mixture into little balls.

12. Add the ball to the cupcake and enjoy!!!





Boxcar Brownies



You cannot view the next recipe in this cookbook as you are too busy being Hearts Boxcars.

Tomorrow will be a big day for you and the gang you've aligned yourself with, the MIDNIGHT CREW, as you plan to raid the mansion of **THE FELT** and knock **LORD ENGLISH**'s lights out once and for all. In order to maintain high morale, you have decided to bake something special for the boys. You have never baked before, but you could always go for the classic brute force method if it doesn't work out.

You found this recipe somewhere in RED CHEEKS MAGAZINE during one of your regular beating sessions. Heart-beating, that is.

These BOXCAR BROWNIES are perfect for sharing with gang meetups, your matesprits, or just for eating alone as you sit in your WRATHTUB.

> HB: Examine ingredients.

You will need:

- 1/3 cup of cocoa powder
- 1/2 cup of melted salted butter
- 1/2 cup of flour
- 2 eggs
- 1 cup of sugar
- Red icing (optional)



> HB: Make this shit work.

You get to work on MAKING THIS HAPEN.

1. Mix the cocoa powder, flour and sugar together in one large bowl.
2. In a separate container, whisk the eggs and combine it with the melted butter.
3. Combine the two concoctions together until they begin to form a gooey shitheap. Not a literal shitheap, but pretty close to an actual one.
3. Scrape the shit out of the bowl and into a large square pan, making sure to cover all areas equally.
4. Throw the pan into any oven at 175°C (or 350° fahrenheit) for 25 minutes. Maybe don't use **Biscuits'** oven, as that one presumably doesn't cook anything and is only used for cheap time travel getaways. Man, fuck that guy.
5. Stick a toothpick into the cooked mixture. If nothing sticks on it, it's ready. If not, stick back in the oven for five minutes, you dunkass.
6. Use a knife or something sharp (like your HUGE MACE) to cut the brownies as evenly as possible. It should make around 9-12 depending how small you cut them.

To give it your signature BOXCAR TOUCH, use red icing to draw the symbol of your erotica of choice.

us commode viverra maecenas accumsan lacus vel facilisis.



> HB: Serve your crew. Be the Iron Chef.



Your signature brownies have become a rousing success overall. Your gang leader SPADES SLICK tells you they taste exactly how his mother used to make them at the bodega. You tell him you never knew he had a mother, and you don't know what the hell a bodega is. He then goes on a very passionate rant about bodegas and how great they are and how they're WAY different from a convenience store. Either way.

3/3 FELLOW GANG MEMBERS FED
12/15 RIVAL MEMBERS LEFT TO SEND TO NEXT THURSDAY



Sandwiches



Midnight City.

There's nowhere on Earth like it, you might say, if you knew what Earth was. But you don't.

This city was practically made for gangs like you to run the place. Shadow-lined alleyways, dramatic ambiance, an incredible potential for crimes... in a word, it's home.

But the worst thing about this place? It is so goddamned hard to find a good sandwich that you sometimes wonder why you even bother.

You bother because it's who you are, of course. You bother because you have never, ever considered backing down from a challenge. But you also bother because you're fucking hungry.

Your name is Spades Slick - you picked it out yourself. You've got a knife in your boot, and a baker's dozen more knives in your war chest (currently tucked neatly into your suit pocket). You made this town. And you're about ready to burn it back to the ground if you can't find a goddamn-

DELI

Oh. There you go.

> Hapless city-dweller: make sandwiches.

The best-known mobster in town just came into your sandwich shop. He wants some goddamn sandwiches.



You agree to make him some sandwiches, so long as he doesn't set your shop on fire.

He informs you that that only happened seventeen times, and nine of those weren't even at food-service joints. You say okay.

Normally it would take you 30m - 1hr to make all these sandwiches, but you are motivated by terror and have all the ingredients prepared ahead of time. It only takes you one montage to prepare them all.
...he didn't pay you.

If you're feeling fancy, you can cut the sandwiches into suit shapes. Serve with a pickle spear and whiskey for maximum atmosphere.

To prepare: toast bread, spread with mayo, and allow to cool somewhat. Thinly slice all meats. Shred some (but not all!) lettuce into smallish pieces.
Assemble like so:

♠
bread
leaf lettuce
tomato
chicken
bread



♣
bread
tomato
leaf lettuce
bacon
bread
leaf lettuce
cheese
ham
bread



♥
bread
basil
chicken
piece lettuce
tomato
turkey
bread



♦
bread
piece lettuce
tomato
bacon
turkey
bread



ENNUI



EXILED PUMPKIN KOROKKE

ingredients

1 pumpkin
60g diced onion
3tbsp flour
1 egg beaten
1 cup panko breadcrumbs
oil
salt
cinnamon

peel and de-seed your pumpkin before chopping it into small cubes.

place the pumpkin on a microwavable plate and put it in the microwave for 5 minutes at 600W until soft.

saute your onions in a pan with butter until golden brown.

mash your pumpkin and add the onions, salt and cinnamon to the mix and let it cool.

once cooled, shape the pumpkin mix into small balls with your hands. alternatively, you can shape the mixture however youd like.

coat the balls in flour, egg and breadcrumbs before placing them on a tray.

heat your oil to 170°C/338°F before gently dropping the korokke into the oil and fry until golden brown, then transfer them over to your tray.

serve whilst hot and enjoy with your choice of sauce, a traditional tonkatsu is recommended.

(enjoy)

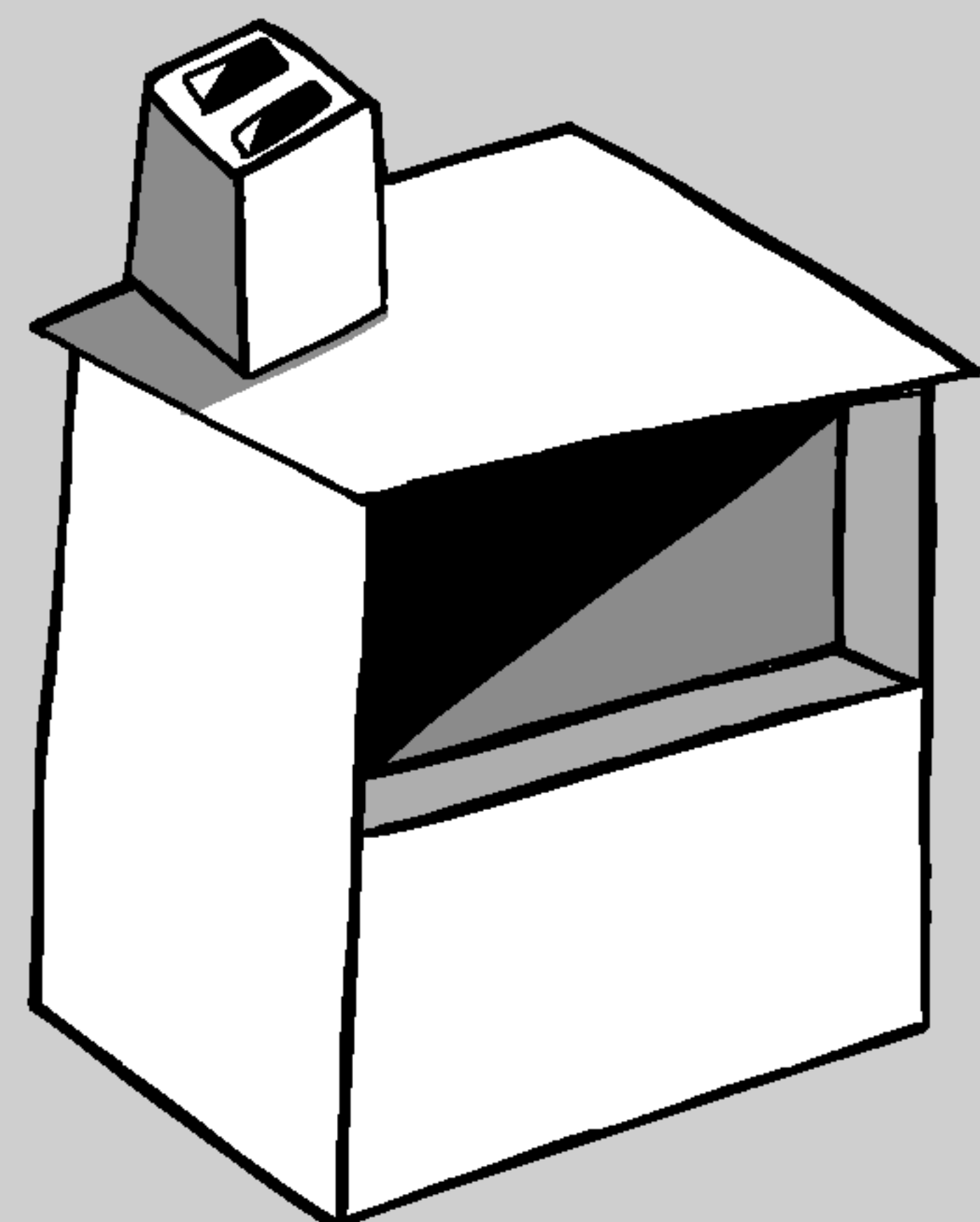




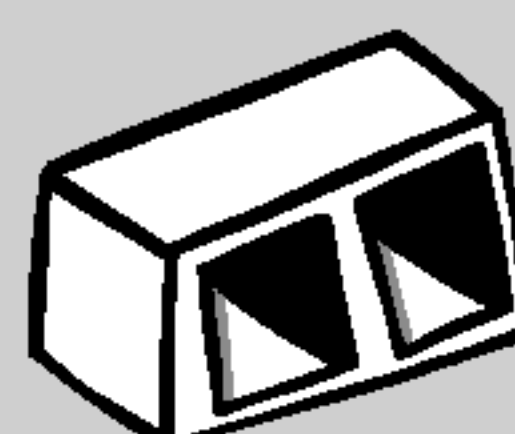
It is a balmy summer night. You are feeling particularly hard boiled tonight, as any well respected sleuth would. After a long day of naggin' dames, fella's disputes turning to fisticuffs and problems being sleuthed...a smooth drink is all a bloke needs to take the edge off.

I should preface that the following drink aint for a virgin palette. Toots, if you turn your attention to the page to your right, there's a sophisticated drink worthy to make any ol gal feel pretty.

Now I need yous to imagine the following, and dont skimp on the details. Get yourself settled in a secured fort and let your thoughts flow, though exercise caution. Too much imagination may result in unwanted results, unrelated to the beverage.



After some dames brought you a savoury steak dinner, you feel yourself craving a hard drink. Not just anything could wash down such a manly meal. Reaching for the pantry, you get yourself a bottle of your finest liquors, and get that coffee machine nice and hot in preparation.

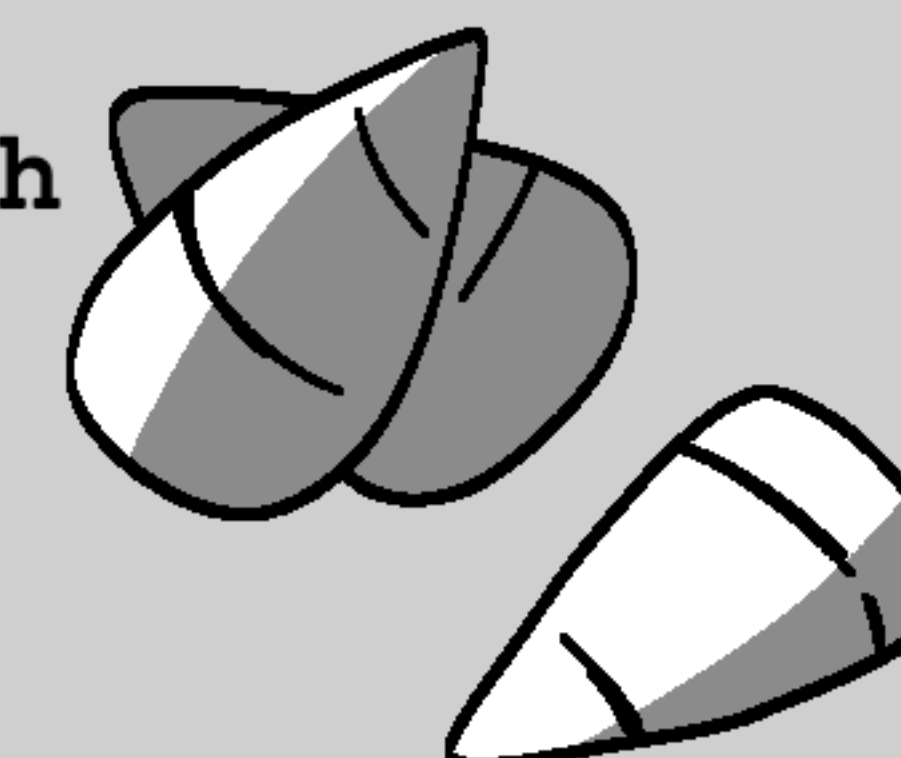


PS: Drinks to celebrate a successful sleuth

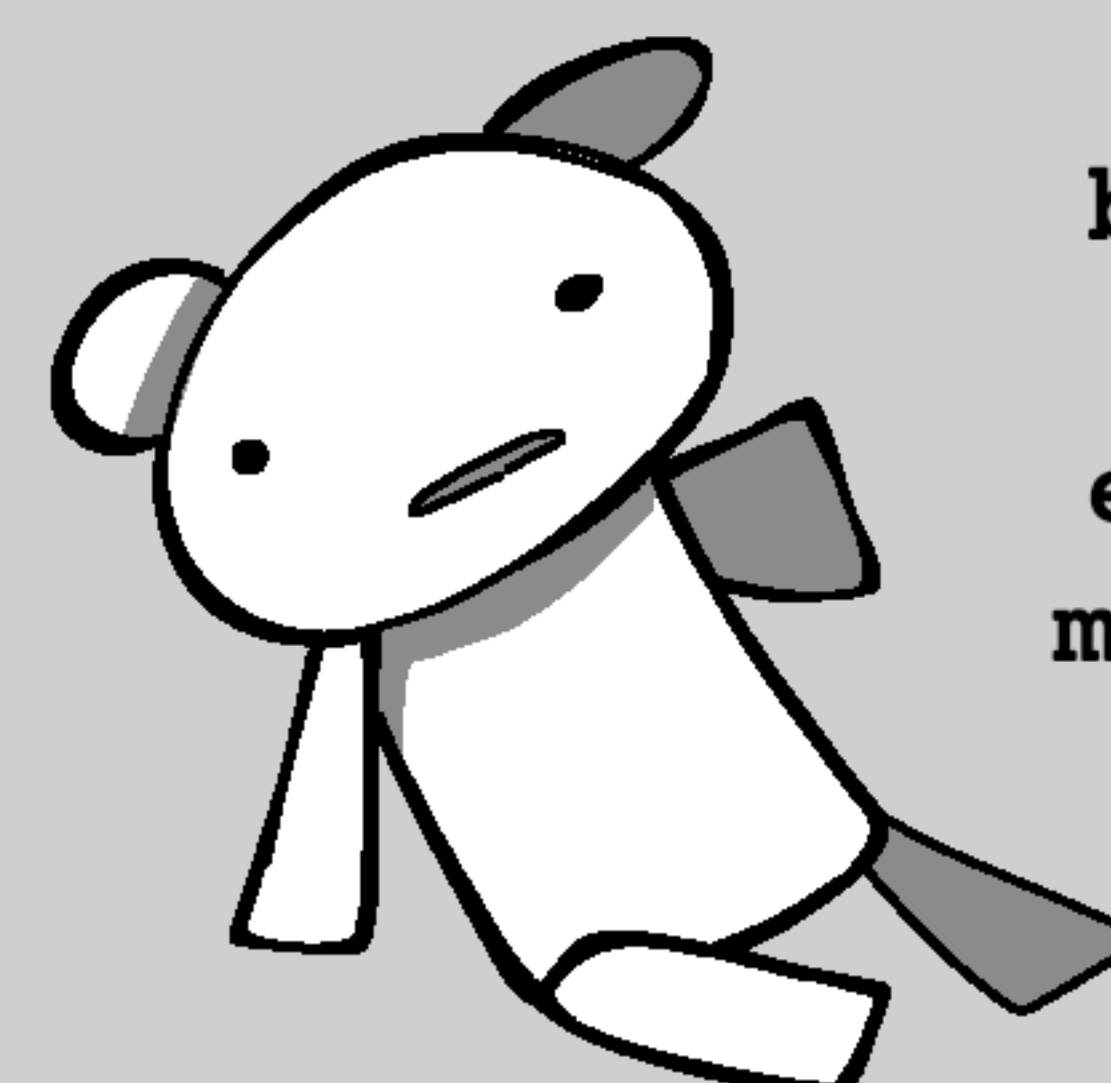
Start by pouring 1 oz/30ml of sambuca inside a preheated glass.

Then, add 1 oz/30ml of kahlua.

Finally, fill the cup with freshly brewed coffee, leaving space on top.



If that dont take the edge off, check your person for your precious cargo. Some real bountiful treasures. Every man should hold such confectionary close in case of emergency. That seems like an emergency to me. You could spare a few pieces as a sweet garnish if you wish.



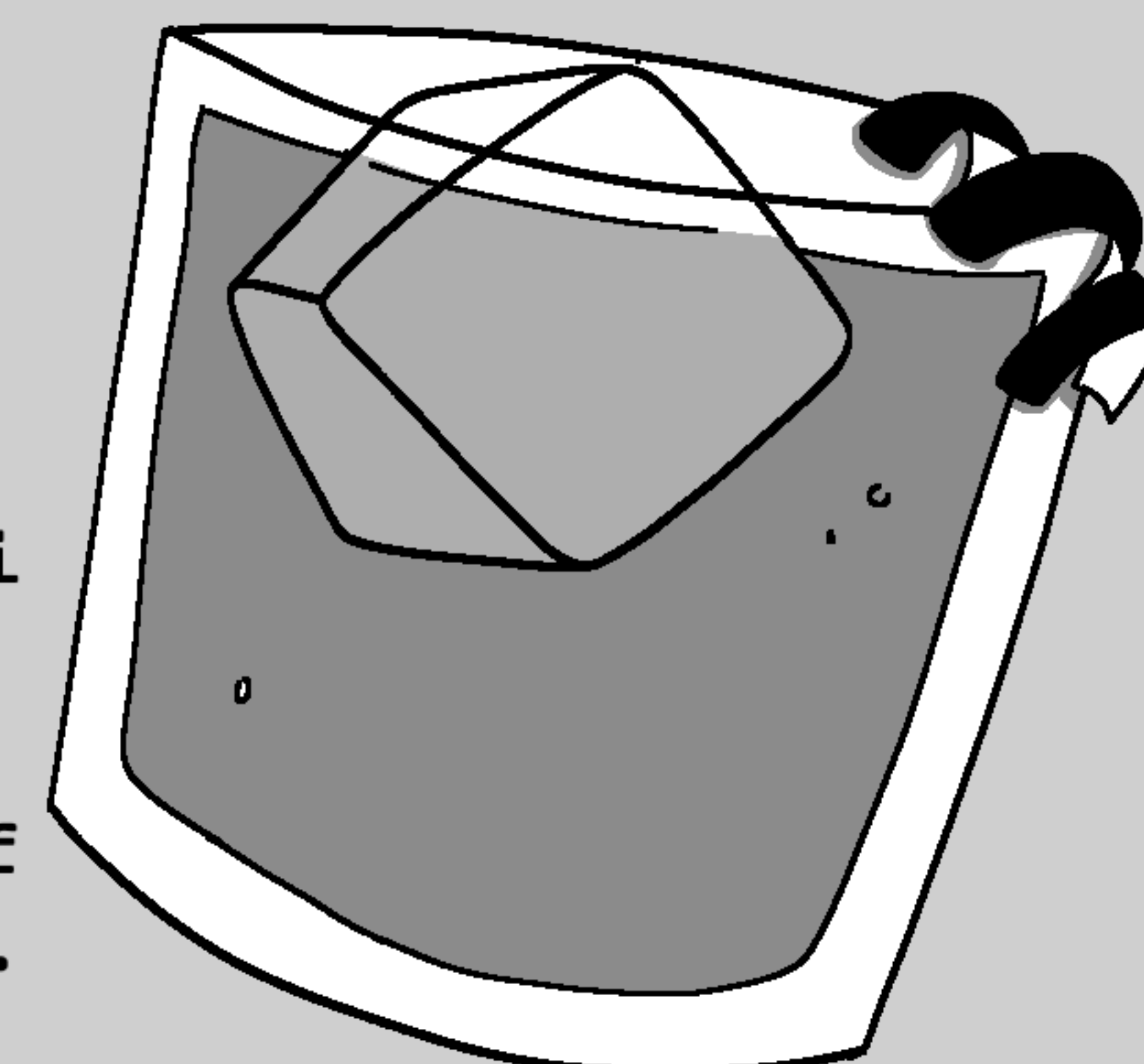
A classic Negroni, for the dames.

Now sweetheart, this should be a drink lighter for those delicate palettes of yours.

You're gonna want to prepare your glass with ice, filling it right to the top.

Then, pour 1 oz/30ml of gin, Campari and vermouth over the ice.

Lightly stir until diluted to your liking, then garnish with a slice of orange, or a stylish twist of zest.



CREDITS

Dave's Fucktacular Ramen Zhuzh

Dave Drawings - SB @serpentsbreakdown
Recipe - david elizabeth strideeznuts
@homestuck the webcomic

Strider Household Pizza Bagels



Recipe and art - SB
@serpentsbreakdown

Harley and Halley's Halo-halo and Serket Sisters Swagapino Spaghetti

Spaghetti Recipe - Family Recipe
Halo-halo Recipe - Jikko
Art - Jikko @minikanikokona

Disappearing Pumpkin Pie^2: Now With A Matriorb Lodged Inside!

Art - Jade @gardenagnostic
Recipe -

[www.allrecipes.com/recipe/
23439/perfect-pumpkin-pie/](http://www.allrecipes.com/recipe/23439/perfect-pumpkin-pie/)



CREDITS

Jake's (and Roxy's) Survival Guide To Brunch



Recipe and art - Denizen
@dubiouslycanon

Crockercorp™ Cake Mix Recipes: Lemon Berry Pancakes, Puppy Chow, & Red Velvet Cookies

Art - Samwise
@ineffable-gallimaufry
Recipes -

[www.bettycrocker.com/recipes/cake-batter-pan-
cakes/b2b774ef-e2b8-45b5-86aa-5c8387009934](http://www.bettycrocker.com/recipes/cake-batter-pan-cakes/b2b774ef-e2b8-45b5-86aa-5c8387009934)

dessertsonadime.com/cake-batter-puppy-chow/

[www.bettycrocker.com/recipes/celebration-coo-
kies/3e2aee35-bd2e-4fa8-9852-d104b7da3695](http://www.bettycrocker.com/recipes/celebration-cookies/3e2aee35-bd2e-4fa8-9852-d104b7da3695)

T4T Mystery Meat

Recipe and art - Pity
@Pityish



CREDITS

Lil Seb's Chocolate Marquise



Art - Selkie
@springselkie

Recipe -

<https://www.directoalpaladar.com/postres/marquesa-chocolate-galletas-receta-para-tarta-venezolana-facil-rapida>

Nanna's Lasagne

Art and Recipe - Navrisk
@metalchairz

Grandma English's Beast Hunter's Pie

Art and Recipe - Liv
@candycorncremator



Troll Dinner

Art and Recipe - Pell

CREDITS

Megido Grubrolls



Art and Recipe - Apples
@applescoven

Meowrails Arroz Con Leche

Recipe and Art - Alice
@randomperson209

Kanaya's Rainbow Drinker Rainbow Drink

Layout - Hope @hopeymage

Art - Cronus @slamporart

Writing - EtchJetty @etchjetty

Recipe -

<https://www.hy-vee.com/discover/recipes/rainbow-paradise-cocktail>

Terezi's Prospit Revolution Ravioli

Recipe and Art - Vris
@betakidism

CREDITS

Terezi's Sketty

Recipe and Art - Morgo
@cymorgo

Serket Treasure Cookies



Recipe and Art - SB
@serpentsbreakdown

Vrizka's Recipe for Dizaster

Recipe and Art - Vrizka
@8vrizkaserket8

Equius' Carrot Cake and

Davepetasprite^2's Orange Mint Lemonade

Recipe and Layout - Dolly
@soft_angelic

Art - Teal @tealkittenpaws



CREDITS

Gamzees Despicable Seed Sticks and Oinkbeast

Recipe and Art - Kankri
@subjuggl8te



Ampora Baklava

Art - Cronus @slamporart

Recipe -

<https://www.allrecipes.com/recipe/229997/chocolate-baklava/>

Feferi's Coconutty Calamari

Recipe and Art - Sleepy
@sleepyspace

Joey and Jude's Breakfast Chamorado

Recipe and Art - Rose
@catalystcereal



CREDITS

Dammek & Xefros' Slumgullian to Fuel the Revolution

Layout - Hope @hopeymage

Art - Cronus @slamporart

Xicali's Ancestral Oblong Meat Product

Recipe and Layout - Hope
@hopeymage



Chixie's Soy Butter-Baked Cluckbeast

Recipe and Art - Cashmere
@12Cashmere



Davepeta's Non Copyrighted Orange Dream Drink and Jasprose's Strawberry Banana Surprise

Recipe and Art - Ender @enderslime

CREDITS

Carapacian Pumpkin Loaf



Art - Hal @tertiaryapocalypse

Recipe -

[https://www.allrecipes.com/recipe/6820/downeast
-maine-pumpkin-bread/](https://www.allrecipes.com/recipe/6820/downeast-maine-pumpkin-bread/)

Serenity's Firefly Cupcakes

Recipe and Art - Toon
@cartoonghosty

Boxcars' Brownies

Recipe and Art - Jodd
@cyber-corp
HB Art - SB
@serpentsbreakdown



Suit Sandwiches

Recipe and Art - Kalani
@spacefighter413

CREDITS

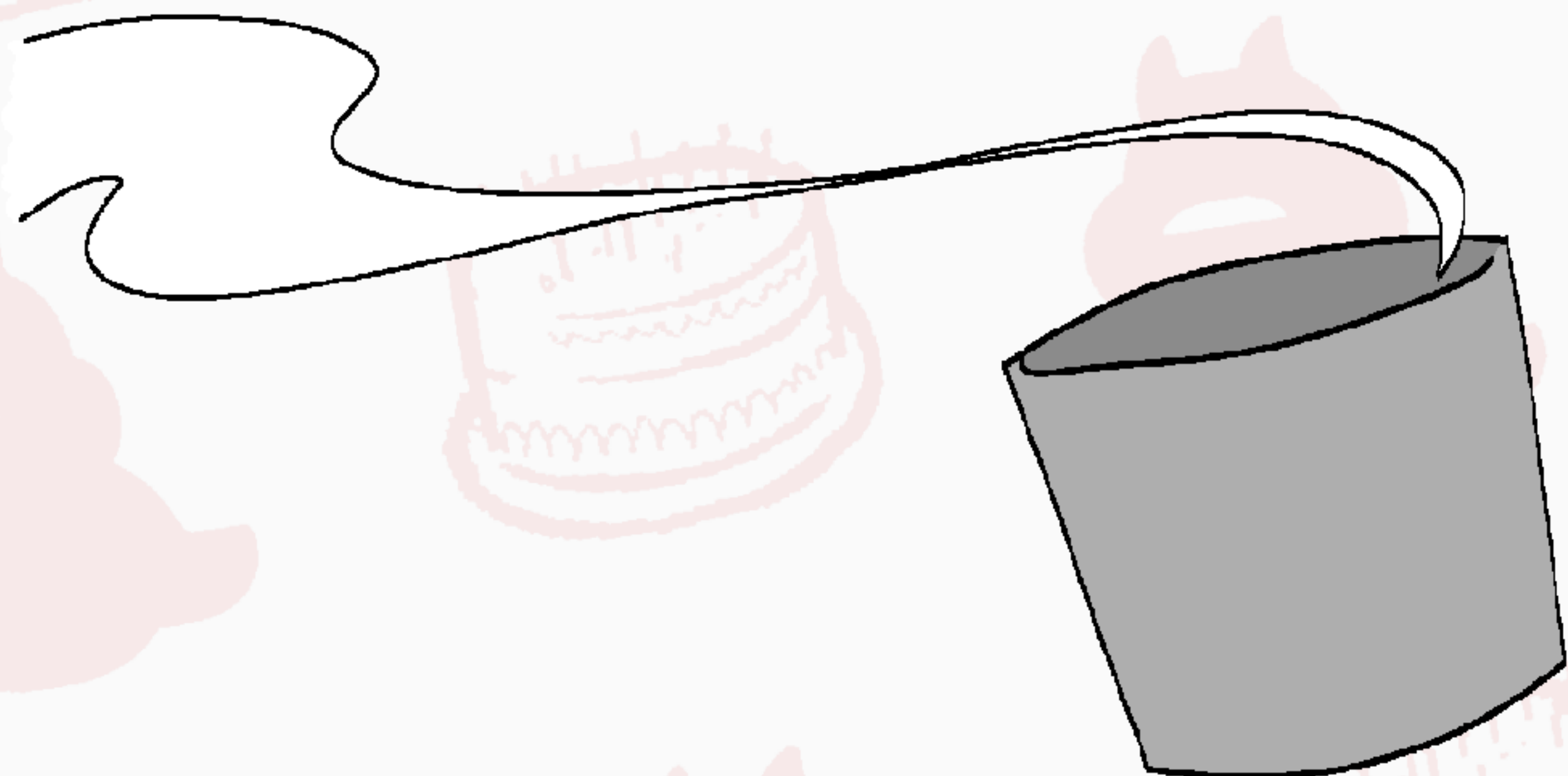
Exiled Pumpkin Korokke
and
Drinks to Celebrate a Successful
Sleuth

Recipe and Art - Ennui
@enviousennui

Blank Crockercorp Recipe Cards
Samwise @ineffable-gallimaufry

COVER, LAYOUT, FORMATTING,
PROJECT MANAGEMENT

Ender @enderslime



CREDITS



THIS IS ME PULLING MY NON EXISTENT LIPS BACK TO REVEAL MY AWESOME
FUCKING TEETH

THIS IS THE END OF THE GRODY HARLOT'S
SECOND COOKBOOK.

GO DO SOMETHING PRODUCTIVE.

- YOUR GRACIOUS LORD OF TIME

Hey!

Thank you so very much for picking up a copy of this zine, whether you're reading the PDF online or the hardcover copy. We all worked incredibly, incredibly hard on each part of this project and I think it shows! A lot of "zines" nowadays are these super polished productions (irony of a hardcover printing not lost on me), which sometimes can make people forget that the whole point of a project like this is to be as collaborative as humanly possible.

We are making something TOGETHER!

And the result of that collaboration is the fucking AWESOME zine you just finished reading!

We poured a LOT of blood, sweat, tears, liquid ingredients, and solid ingredients into this project, and I hope you sincerely enjoyed reading (and hopefully MAKING) this Volume's recipes!

Just as a cake cannot hold its shape without its ingredients, Homestuck cannot hold itself up without its fandom. I strongly encourage you to take any inspiration you may have gotten from this project and use it to make something equally, if not more, amazing. Paradox Space is made more colorful by the fans like you who reside in it, and I personally cannot wait to see what you cook up (pun intended)!

Love,
EnderSlime





- Breakfast
- Snack

- Side
- Entree

- Drink
- Dessert

Source:

Prep Time:

Cook Time:

Serves:

Ingredients

Instructions

Obey. Submit. Consume.

 Betty Crocker™'s Recipe Cards

- Breakfast
- Snack

- Side
- Entree

- Drink
- Dessert

Source:

Prep Time:

Cook Time:

Serves:

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